

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

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1**

UDISE Code of School :**1150901001**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MEEMENDAR**

Type of School : **UPPER PRIMARY**

Name of School : **UPS GUNDI HUDOO**

Total No. of students enrolled in the school? : **52**

Total No. of students covered under Mid Day Meal Scheme : **52**

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

-Fair price shop

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

-by load carrier

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

-checked by incharge mdm

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

-by providing the requisite amount of rice,vegetables,eggs etc.

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

-diet survey,anthropometry and clinical assessment.

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

-Zonal Education Officer

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

-none

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

-yes,incharge teacher

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

-yes,once 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?

-concerned MDM Incharge

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

-concerned MDM Incharge

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

-yes

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

-yes

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

monitoring person?

-yes

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

-pucca kitchen

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

-no

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

-not procured from centralized kitchen

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

-none

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

-yes

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

-yes

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

-yes,one

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

-yes

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

-yes

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

open veranda

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

-LPG

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

-none

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

-training cum awarness programme should be there twice a year

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

-yes

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

-procure ,ensure and deliver

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

-no

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

-yes

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

cooks/helpers engaged by Dept

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

-none

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

-2

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

-yes

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

-cook cum helpers

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

-CEO/ZEO

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

-No

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

-ONCE IN MONTH

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

-monthly meetings

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

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

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

-NOT YET

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

-NO

Zone :- SHOPIAN

SNO : 2

UDISE Code of School : 1150901003

Province : KASHMIR

Block of District : SHOPIAN

School Educational Zone : SHOPIAN

CRC : MEEMENDAR

Type of School : PRIMARY

Name of School : P/S CHANNAPORA

Total No. of students enrolled in the school? : 8

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

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

-Fair price shop

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

-by load carrier

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

-checked by incharge mdm

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

-by providing the requisite amount of rice,vegetables,eggs etc.

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

-diet survey,anthropometry and clinical assessment.

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

-Zonal Education Officer

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

-none

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

-yes,incharge teacher

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

-yes,once 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?

-concerned MDM Incharge

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

-concerned MDM Incharge

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

-yes

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

-yes

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

-yes

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

-pucca kitchen

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

-no

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

-not procured from centralized kitchen

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

-none

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

-yes

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

-yes

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

-yes,one

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

-yes

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

-yes

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

open veranda

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

-LPG

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

-none

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

-training cum awarness programme should be there twice a year

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

-yes

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-procure ,ensure and deliver

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

-no

7(iii). Whether teachers are suing the scheme to educate children about hygiene,

discipline, social equity, conservation of water, etc.

-yes

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

cooks/helpers engaged by Dept

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

-none

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

-2

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

-yes

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

-cook cum helpers

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

-CEO/ZEO

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

-No

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

-ONCE IN MONTH

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

-monthly meetings

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

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

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

-NOT YET

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

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **3**

UDISE Code of School : **1150901005**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MEEMENDAR**

Type of School : **PRIMARY**

Name of School : **PS GUNDI HUDOO**

Total No. of students enrolled in the school? : **0**

Total No. of students covered under Mid Day Meal Scheme : **0**

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

-Fair price shop

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

-by load carrier

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

-checked by incharge mdm

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

-by providing the requisite amount of rice,vegetables,eggs etc.

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

-diet survey,anthropometry and clinical assessment.

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

-Zonal Education Officer

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

-none

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

-yes,incharge teacher

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

-yes,once 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?

-concerned MDM Incharge

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

-concerned MDM Incharge

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

-yes

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

-yes

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

-yes

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

-pucca kitchen

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

-no

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

-not procured from centralized kitchen

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

-none

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

-yes

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

-yes

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

-yes,one

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

-yes

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

-yes

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

open veranda

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

-LPG

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

-none

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

-training cum awarness programme should be there twice a year

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

-yes

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

-procure ,ensure and deliver

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

-no

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

-yes

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

cooks/helpers engaged by Dept

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

-none

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

-2

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

-yes

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

-cook cum helpers

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

-CEO/ZEO

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

-No

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

-ONCE IN MONTH

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

-monthly meetings

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

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

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

-NOT YET

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

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : 4

UDISE Code of School : **1150901101**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MEEMENDAR**

Type of School : UPPER PRIMARY

Name of School : **BMS ARSHI**

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

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

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

-Fair price shop

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

-by load carrier

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

-checked by incharge mdm

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

-by providing the requisite amount of rice,vegetables,eggs etc.

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

-diet survey,anthropometry and clinical assessment.

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

-Zonal Education Officer

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

-none

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

-yes,incharge teacher

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

-yes,once 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?

-concerned MDM Incharge

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

-concerned MDM Incharge

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

-yes

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

-yes

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

-yes

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

-pucca kitchen

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

-no

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

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

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-yes,one

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

open veranda

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

-LPG

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

-none

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

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-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

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

-NOT YET

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

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **5**

UDISE Code of School :**1150901102**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MEEMENDAR**

Type of School : UPPER PRIMARY

Name of School : **GUPS Ganowpora ARSHI**

● Total No. of students enrolled in the school? : **52**

● Total No. of students covered under Mid Day Meal Scheme : **52**

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

-Fair price shop

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

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-concerned MDM Incharge

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

-no

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

-not procured from centralized kitchen

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

-none

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

-yes

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

-yes

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

-yes,one

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

-yes

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

-yes

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

open veranda

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

-LPG

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

-none

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

-training cum awarness programme should be there twice a year

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

-yes

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

-procure ,ensure and deliver

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

-no

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

-yes

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

cooks/helpers engaged by Dept

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

-none

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

-2

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

-yes

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

-cook cum helpers

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

-CEO/ZEO

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

-No

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

-ONCE IN MONTH

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

-monthly meetings

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

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

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

-NOT YET

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

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **6**

UDISE Code of School :**1150901104**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MEEMENDAR**

Type of School : **PRIMARY**

Name of School : **PS GANOWPORA**

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

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

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

-Fair price shop

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

-by load carrier

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

-checked by incharge mdm

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

-by providing the requisite amount of rice,vegetables,eggs etc.

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

-diet survey,anthropometry and clinical assessment.

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

-Zonal Education Officer

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

-none

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

-yes,incharge teacher

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

-yes,once 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?

-concerned MDM Incharge

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

-concerned MDM Incharge

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

-yes

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

-yes

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

-yes

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

-pucca kitchen

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

-no

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

-not procured from centralized kitchen

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

-none

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

-yes

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

-yes

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

-yes,one

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

-yes

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

-yes

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

open veranda

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

-LPG

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

-none

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

-training cum awarness programme should be there twice a year

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

-yes

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

-procure ,ensure and deliver

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

-no

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

-yes

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

cooks/helpers engaged by Dept

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

-none

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

-2

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

-yes

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

-cook cum helpers

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

-CEO/ZEO

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

-No

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

-ONCE IN MONTH

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

-monthly meetings

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

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

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

-NOT YET

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

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : 7

UDISE Code of School : **1150902201**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MEEMENDAR**

Type of School : PRIMARY

Name of School : **PS Lawahind**

● Total No. of students enrolled in the school? : **0**

● Total No. of students covered under Mid Day Meal Scheme : **0**

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

-Fair price shop

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

-by load carrier

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

-checked by incharge mdm

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

-by providing the requisite amount of rice,vegetables,eggs etc.

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

-diet survey,anthropometry and clinical assessment.

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

-Zonal Education Officer

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

-none

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

-yes,incharge teacher

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

-yes,once 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?

-concerned MDM Incharge

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

-concerned MDM Incharge

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

-yes

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

-yes

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

-yes

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

-pucca kitchen

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

-no

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

-not procured from centralized kitchen

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

-none

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

-yes

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

-yes

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

-yes,one

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

-yes

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

-yes

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

open veranda

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

-LPG

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

-none

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

-training cum awarness programme should be there twice a year

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

-yes

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

-procure ,ensure and deliver

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

-no

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

-yes

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

cooks/helpers engaged by Dept

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

-none

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

-2

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

-yes

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

-cook cum helpers

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

-CEO/ZEO

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

-No

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

-ONCE IN MONTH

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

-monthly meetings

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

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

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

-NOT YET

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

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **8**

UDISE Code of School : **1150902601**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MEEMENDAR**

Type of School : **UPPER PRIMARY**

Name of School : **GMS MEEMENDAR**

● Total No. of students enrolled in the school? : **44**

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

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

-Fair price shop

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

-by load carrier

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

-checked by incharge mdm

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

-by providing the requisite amount of rice,vegetables,eggs etc.

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

-diet survey,anthropometry and clinical assessment.

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

-Zonal Education Officer

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

-none

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

-yes,incharge teacher

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

-yes,once 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?

-concerned MDM Incharge

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

-concerned MDM Incharge

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

-yes

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

-yes

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

-yes

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

-pucca kitchen

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

-no

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

-not procured from centralized kitchen

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

-none

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

-yes

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

-yes

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

-yes,one

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

-yes

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

-yes

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

open veranda

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

-LPG

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

-none

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

-training cum awarness programme should be there twice a year

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

-yes

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

-procure ,ensure and deliver

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

-no

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

-yes

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

cooks/helpers engaged by Dept

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

-none

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

-2

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

-yes

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

-cook cum helpers

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

-CEO/ZEO

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

-No

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

-ONCE IN MONTH

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

-monthly meetings

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

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

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

-NOT YET

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

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **9**

UDISE Code of School : **1150902602**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MEEMENDAR**

Type of School : **PRIMARY**

Name of School : **BPS MEMENDAR**

● Total No. of students enrolled in the school? :

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

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

-Fair price shop

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

-by load carrier

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

-checked by incharge mdm

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

-by providing the requisite amount of rice,vegetables,eggs etc.

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

-diet survey,anthropometry and clinical assessment.

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

-Zonal Education Officer

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

-none

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

-yes,incharge teacher

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

-yes,once 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?

-concerned MDM Incharge

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

-concerned MDM Incharge

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

-yes

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

-yes

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

-yes

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

-pucca kitchen

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

-no

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

-not procured from centralized kitchen

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

-none

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

-yes

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

-yes

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

-yes,one

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

-yes

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

-yes

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

open veranda

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

-LPG

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

-none

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

-training cum awarness programme should be there twice a year

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

-yes

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

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers

under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

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

-yes

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

cooks/helpers engaged by Dept

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

-none

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

-2

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

-yes

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

-cook cum helpers

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

-CEO/ZEO

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

-No

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

-ONCE IN MONTH

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

-monthly meetings

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

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

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

-NOT YET

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

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **10**

UDISE Code of School : **1150902603**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MEEMENDAR**

Type of School : **PRIMARY**

Name of School : **P/S SHEIKHPORA**

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

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

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

-Fair price shop

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

-by load carrier

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

-checked by incharge mdm

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

-by providing the requisite amount of rice,vegetables,eggs etc.

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

-diet survey,anthropometry and clinical assessment.

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

-Zonal Education Officer

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

-none

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

-yes,incharge teacher

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

-yes,once 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?

-concerned MDM Incharge

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

-concerned MDM Incharge

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

-yes

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

-yes

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

-yes

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

-pucca kitchen

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

-no

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

-not procured from centralized kitchen

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

-none

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

-yes

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

-yes

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

-yes,one

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

-yes

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

-yes

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

open veranda

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

-LPG

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

-none

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

-training cum awarness programme should be there twice a year

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

-yes

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

-procure ,ensure and deliver

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

-no

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

-yes

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

cooks/helpers engaged by Dept

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

-none

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

-2

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

-yes

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

-cook cum helpers

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

-CEO/ZEO

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

-No

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

-ONCE IN MONTH

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

-monthly meetings

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

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

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

-NOT YET

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

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 1**

UDISE Code of School :**1150902653**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MEEMENDAR**

Type of School : **PRIMARY**

Name of School : **PS GANIE MOHALLA MEMMENDER**

● Total No. of students enrolled in the school? : **0**

● Total No. of students covered under Mid Day Meal Scheme : **0**

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

-Fair price shop

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

-by load carrier

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

-checked by incharge mdm

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

-by providing the requisite amount of rice,vegetables,eggs etc.

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

-diet survey,anthropometry and clinical assessment.

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

-Zonal Education Officer

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

-none

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

-yes,incharge teacher

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

-yes,once 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?

-concerned MDM Incharge

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

-concerned MDM Incharge

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

-yes

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

-yes

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

-yes

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

-pucca kitchen

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

-no

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

-not procured from centralized kitchen

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

-none

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

-yes

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

-yes

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

-yes,one

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

-yes

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

-yes

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

open veranda

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

-LPG

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

-none

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

-training cum awarness programme should be there twice a year

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

-yes

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

-procure ,ensure and deliver

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

-no

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

-yes

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

cooks/helpers engaged by Dept

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

-none

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

-2

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

-yes

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

-cook cum helpers

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

-CEO/ZEO

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

-No

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

-ONCE IN MONTH

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

-monthly meetings

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

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

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

-NOT YET

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

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **1 2**

UDISE Code of School : **1150903102**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MEEMENDAR**

Type of School : **PRIMARY**

Name of School : **P/S FAQIR MOHALLA SHAHLATOO**

● Total No. of students enrolled in the school? : **0**

● Total No. of students covered under Mid Day Meal Scheme : **0**

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

-Fair price shop

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

-by load carrier

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

-checked by incharge mdm

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

-by providing the requisite amount of rice,vegetables,eggs etc.

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

-diet survey,anthropometry and clinical assessment.

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

-Zonal Education Officer

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

-none

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

-yes,incharge teacher

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

-yes,once 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?

-concerned MDM Incharge

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

-concerned MDM Incharge

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

-yes

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

-yes

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

-yes

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

-pucca kitchen

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

-no

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

-not procured from centralized kitchen

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

-none

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

-yes

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

-yes

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

-yes,one

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

-yes

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

-yes

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

open veranda

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

-LPG

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

-none

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

-training cum awarness programme should be there twice a year

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

-yes

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

-procure ,ensure and deliver

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

-no

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

-yes

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

cooks/helpers engaged by Dept

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

-none

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

-2

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

-yes

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

-cook cum helpers

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

-CEO/ZEO

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

-No

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

-ONCE IN MONTH

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

-monthly meetings

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

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

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

-NOT YET

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

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **13**

UDISE Code of School : **1150903103**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MEEMENDAR**

Type of School : **PRIMARY**

Name of School : **BPS Shahlatoo**

● Total No. of students enrolled in the school? : **0**

● Total No. of students covered under Mid Day Meal Scheme : **0**

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

-Fair price shop

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

-by load carrier

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

-checked by incharge mdm

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

-by providing the requisite amount of rice,vegetables,eggs etc.

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

-diet survey,anthropometry and clinical assessment.

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

-Zonal Education Officer

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

-none

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

-yes,incharge teacher

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

-yes,once 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?

-concerned MDM Incharge

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

-concerned MDM Incharge

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

-yes

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

-yes

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

-yes

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

-pucca kitchen

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

-no

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

-not procured from centralized kitchen

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

-none

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

-yes

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

-yes

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

-yes,one

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

-yes

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

-yes

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

open veranda

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

-LPG

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

-none

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

-training cum awarness programme should be there twice a year

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

-yes

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

-procure ,ensure and deliver

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

-no

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

-yes

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

cooks/helpers engaged by Dept

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

-none

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

-2

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

-yes

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

-cook cum helpers

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

-CEO/ZEO

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

-No

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

-ONCE IN MONTH

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

-monthly meetings

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

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

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

-NOT YET

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

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : 14

UDISE Code of School : 1150903201

Province : KASHMIR

Block of District : SHOPIAN

School Educational Zone : SHOPIAN

CRC : MEEMENDAR

Type of School : PRIMARY

Name of School : P/S SHARATPORA

● Total No. of students enrolled in the school? : 0

● Total No. of students covered under Mid Day Meal Scheme : 0

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

-Fair price shop

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

-by load carrier

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

-checked by incharge mdm

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

-by providing the requisite amount of rice,vegetables,eggs etc.

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

-diet survey,anthropometry and clinical assessment.

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

-Zonal Education Officer

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

-none

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

-yes,incharge teacher

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

-yes,once 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?

-concerned MDM Incharge

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

-concerned MDM Incharge

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

-yes

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

-yes

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

-yes

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

-pucca kitchen

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

-no

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

-not procured from centralized kitchen

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

-none

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

-yes

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

-yes

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

-yes,one

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

-yes

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

-yes

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

open veranda

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

-LPG

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

-none

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

-training cum awarness programme should be there twice a year

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

-yes

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

-procure ,ensure and deliver

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

-no

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

-yes

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

cooks/helpers engaged by Dept

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

-none

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

-2

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

-yes

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

-cook cum helpers

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

-CEO/ZEO

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

-No

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

-ONCE IN MONTH

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

-monthly meetings

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

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

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

-NOT YET

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

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **1 5**

UDISE Code of School : **1150900201**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BATAPORA**

Type of School : **PRIMARY**

Name of School : **BPS ARHAMA**

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

● Total No. of students covered under Mid Day Meal Scheme : **11**

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

-Fair price shop

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

-by load carrier

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

-checked by incharge mdm

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

-by providing the requisite amount of rice,vegetables,eggs etc.

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

-diet survey,anthropometry and clinical assessment.

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

-Zonal Education Officer

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

-none

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

-yes,incharge teacher

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

-yes,once 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?

-concerned MDM Incharge

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

-concerned MDM Incharge

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

-yes

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

-yes

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

-yes

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

-pucca kitchen

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

-no

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

-not procured from centralized kitchen

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

-none

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

-yes

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

-yes

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

-yes,one

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

-yes

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

-yes

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

open veranda

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

-LPG

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

-none

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

-training cum awarness programme should be there twice a year

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

-yes

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

-procure ,ensure and deliver

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

-no

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

-yes

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

cooks/helpers engaged by Dept

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

-none

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

-2

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

-yes

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

-cook cum helpers

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

-CEO/ZEO

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

-No

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

-ONCE IN MONTH

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

-monthly meetings

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

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

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

-NOT YET

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

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **1 6**

UDISE Code of School : **1150900202**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BATAPORA**

Type of School : **UPPER PRIMARY**

Name of School : **GUPS AREHAMA**

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

● Total No. of students covered under Mid Day Meal Scheme : **33**

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

-Fair price shop

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

-by load carrier

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

-checked by incharge mdm

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

-by providing the requisite amount of rice,vegetables,eggs etc.

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

-diet survey,anthropometry and clinical assessment.

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

-Zonal Education Officer

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

-none

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

-yes,incharge teacher

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

-yes,once 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?

-concerned MDM Incharge

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

-concerned MDM Incharge

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

-yes

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

-yes

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

-yes

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

-pucca kitchen

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

-no

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

-not procured from centralized kitchen

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

-none

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

-yes

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

-yes

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

-yes,one

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

-yes

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

-yes

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

open veranda

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

-LPG

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

-none

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

-training cum awarness programme should be there twice a year

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

-yes

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

-procure ,ensure and deliver

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

-no

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

-yes

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

cooks/helpers engaged by Dept

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

-none

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

-2

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

-yes

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

-cook cum helpers

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

-CEO/ZEO

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

-No

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

-ONCE IN MONTH

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

-monthly meetings

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

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

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

-NOT YET

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

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **17**

UDISE Code of School : **1150900801**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BATAPORA**

Type of School : **PRIMARY**

Name of School : **P/S DEEGAM**

● Total No. of students enrolled in the school? :

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

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

-Fair price shop

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

-by load carrier

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

-checked by incharge mdm

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

-by providing the requisite amount of rice,vegetables,eggs etc.

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

-diet survey,anthropometry and clinical assessment.

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

-Zonal Education Officer

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

-none

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

-yes,incharge teacher

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

-yes,once 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?

-concerned MDM Incharge

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

-concerned MDM Incharge

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

-yes

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

-yes

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

-yes

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

-pucca kitchen

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

-no

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

-not procured from centralized kitchen

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

-none

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

-yes

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

-yes

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

-yes,one

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

-yes

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

-yes

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

open veranda

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

-LPG

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

-none

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

-training cum awarness programme should be there twice a year

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

-yes

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

-procure ,ensure and deliver

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

-no

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

-yes

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

cooks/helpers engaged by Dept

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

-none

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

-2

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

-yes

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

-cook cum helpers

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

-CEO/ZEO

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

-No

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

-ONCE IN MONTH

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

-monthly meetings

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

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

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

-NOT YET

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

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **18**

UDISE Code of School : **1150900803**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BATAPORA**

Type of School : **PRIMARY**

Name of School : **PS DAR MOHALLA TOLIHAN**

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

● Total No. of students covered under Mid Day Meal Scheme : **19**

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

-Fair price shop

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

-by load carrier

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

-checked by incharge mdm

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

-by providing the requisite amount of rice,vegetables,eggs etc.

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

-diet survey,anthropometry and clinical assessment.

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

-Zonal Education Officer

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

-none

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

-yes,incharge teacher

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

-yes,once 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?

-concerned MDM Incharge

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

-concerned MDM Incharge

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

-yes

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

-yes

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

-yes

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

-pucca kitchen

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

-no

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

-not procured from centralized kitchen

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

-none

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

-yes

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

-yes

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

-yes,one

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

-yes

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

-yes

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

open veranda

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

-LPG

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

-none

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

-training cum awarness programme should be there twice a year

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

-yes

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

-procure ,ensure and deliver

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

-no

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

-yes

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

cooks/helpers engaged by Dept

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

-none

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

-2

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

-yes

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

-cook cum helpers

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

-CEO/ZEO

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

-No

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

-ONCE IN MONTH

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

-monthly meetings

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

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

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

-NOT YET

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

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **19**

UDISE Code of School : **1150900804**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BATAPORA**

Type of School : **UPPER PRIMARY**

Name of School : **UPS NAGBAL TOOLIHALAN**

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

● 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

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

-by load carrier

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

-checked by incharge mdm

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

-by providing the requisite amount of rice,vegetables,eggs etc.

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

-diet survey,anthropometry and clinical assessment.

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

-Zonal Education Officer

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

-none

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

-yes,incharge teacher

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

-yes,once 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?

-concerned MDM Incharge

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

-concerned MDM Incharge

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

-yes

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

-yes

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

-yes

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

-pucca kitchen

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

-no

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

-not procured from centralized kitchen

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

-none

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

-yes

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

-yes

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

-yes,one

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

-yes

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

-yes

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

open veranda

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

-LPG

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

-none

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

-training cum awarness programme should be there twice a year

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

-yes

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

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers

under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

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

-yes

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

cooks/helpers engaged by Dept

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

-none

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

-2

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

-yes

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

-cook cum helpers

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

-CEO/ZEO

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

-No

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

-ONCE IN MONTH

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

-monthly meetings

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

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

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

-NOT YET

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

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **20**

UDISE Code of School : **1150903701**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BATAPORA**

Type of School : **PRIMARY**

Name of School : **BPS KANIPORA**

● Total No. of students enrolled in the school? : **0**

● Total No. of students covered under Mid Day Meal Scheme : **0**

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

-Fair price shop

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

-by load carrier

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

-checked by incharge mdm

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

-by providing the requisite amount of rice,vegetables,eggs etc.

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

-diet survey,anthropometry and clinical assessment.

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

-Zonal Education Officer

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

-none

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

-yes,incharge teacher

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

-yes,once 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?

-concerned MDM Incharge

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

-concerned MDM Incharge

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

-yes

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

-yes

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

-yes

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

-pucca kitchen

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

-no

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

-not procured from centralized kitchen

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

-none

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

-yes

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

-yes

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

-yes,one

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

-yes

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

-yes

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

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **2 1**

UDISE Code of School : **1150903703**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BATAPORA**

Type of School : **PRIMARY**

Name of School : **BPS HERGAM KANIPORA**

● Total No. of students enrolled in the school? : **0**

● Total No. of students covered under Mid Day Meal Scheme : **0**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers

under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **2 2**

UDISE Code of School : **1150904203**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BATAPORA**

Type of School : **PRIMARY**

Name of School : **PS Sheikh Mohalla Bongam**

● Total No. of students enrolled in the school? : **14**

● Total No. of students covered under Mid Day Meal Scheme : **14**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **23**

UDISE Code of School : **1150904301**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BATAPORA**

Type of School : **PRIMARY**

Name of School : **BPS BANGAM**

● Total No. of students enrolled in the school? : **0**

● Total No. of students covered under Mid Day Meal Scheme : **0**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **24**

UDISE Code of School : **1150905001**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BATAPORA**

Type of School : HIGH

Name of School : **GHS BATPORA**

● Total No. of students enrolled in the school? : **81**

● Total No. of students covered under Mid Day Meal Scheme : **49**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **25**

UDISE Code of School : **1150905002**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BATAPORA**

Type of School : **PRIMARY**

Name of School : **BPS BATPORA**

● Total No. of students enrolled in the school? : **41**

● Total No. of students covered under Mid Day Meal Scheme : **41**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers

under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **26**

UDISE Code of School :**1150900401**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BORIHALAN**

Type of School : UPPER PRIMARY

Name of School : **UPS BOHRIMALAN BALA**

● Total No. of students enrolled in the school? : **61**

● Total No. of students covered under Mid Day Meal Scheme : **61**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **27**

UDISE Code of School : **1150900402**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BORIHALAN**

Type of School : HIGH

Name of School : **UPSBOHRIHALAN PAYEEN**

● Total No. of students enrolled in the school? : **78**

● Total No. of students covered under Mid Day Meal Scheme : **58**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **28**

UDISE Code of School : **1150900403**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BORIHALAN**

Type of School : **PRIMARY**

Name of School : **BPS PADAPAWEN**

● Total No. of students enrolled in the school? : **9**

● Total No. of students covered under Mid Day Meal Scheme : **9**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers

under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **29**

UDISE Code of School : **1150900404**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BORIHALAN**

Type of School : **PRIMARY**

Name of School : **PS BOHRIHALAN BALA**

● Total No. of students enrolled in the school? : **22**

● Total No. of students covered under Mid Day Meal Scheme : **22**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **30**

UDISE Code of School : **1150901402**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BORIHALAN**

Type of School : **UPPER PRIMARY**

Name of School : **GUPS HEERPORA**

● Total No. of students enrolled in the school? : **97**

● Total No. of students covered under Mid Day Meal Scheme : **97**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **3 1**

UDISE Code of School : **1150901403**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BORIHALAN**

Type of School : **PRIMARY**

Name of School : **P/S BANPOORA**

Total No. of students enrolled in the school? : **29**

Total No. of students covered under Mid Day Meal Scheme : **29**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **3 2**

UDISE Code of School : **1150901404**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BORIHALAN**

Type of School : **UPPER PRIMARY**

Name of School : **UPS DUCHINA**

Total No. of students enrolled in the school? : **46**

Total No. of students covered under Mid Day Meal Scheme : **46**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-Concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **3 3**

UDISE Code of School : **1150901405**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BORIHALAN**

Type of School : **PRIMARY**

Name of School : **UPS K PATHRI**

Total No. of students enrolled in the school? : **50**

Total No. of students covered under Mid Day Meal Scheme : **50**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers

under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **3 4**

UDISE Code of School : **1150901406**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BORIHAN**

Type of School : **PRIMARY**

Name of School : **PS BAJRAN K.PATHRI**

Total No. of students enrolled in the school? : **36**

Total No. of students covered under Mid Day Meal Scheme : **36**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers

under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **3 5**

UDISE Code of School :**1150901422**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BORIHALAN**

Type of School : HIGH

Name of School : **H/S HEERPORA**

Total No. of students enrolled in the school? : **97**

Total No. of students covered under Mid Day Meal Scheme : **47**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated

monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **3 6**

UDISE Code of School :**1150901453**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BORIHALAN**

Type of School : PRIMARY

Name of School : **PS SARBAL K PATHRI**

Total No. of students enrolled in the school? : **48**

Total No. of students covered under Mid Day Meal Scheme : **48**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **3 7**

UDISE Code of School :**1150901456**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BORIHAN**

Type of School : PRIMARY

Name of School : **P/S CHAMARWANI**

Total No. of students enrolled in the school? : **13**

Total No. of students covered under Mid Day Meal Scheme : **13**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **3 8**

UDISE Code of School : **1150901457**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BORIHALAN**

Type of School : **PRIMARY**

Name of School : **P/S CHOWHAN MOHALLA K PATHRI**

Total No. of students enrolled in the school? : **22**

Total No. of students covered under Mid Day Meal Scheme : **22**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers

under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :- **SHOPIAN**

SNO : **39**

UDISE Code of School : **1150901458**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BORIHAN**

Type of School : **PRIMARY**

Name of School : **PS WANI MOHALLA DUCHNOO HEERPORA**

Total No. of students enrolled in the school? : **31**

Total No. of students covered under Mid Day Meal Scheme : **31**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **4 0**

UDISE Code of School :**1150901459**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BORIHALAN**

Type of School : PRIMARY

Name of School : **PS Malik Mohalla Heerpora**

Total No. of students enrolled in the school? : **40**

Total No. of students covered under Mid Day Meal Scheme : **40**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **4 1**

UDISE Code of School :**1150901460**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **BORIHALAN**

Type of School : PRIMARY

Name of School : **PS Bhat Mohalla Duchana**

Total No. of students enrolled in the school? : **49**

Total No. of students covered under Mid Day Meal Scheme : **49**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **4 2**

UDISE Code of School :**1150901301**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **GAGREN**

Type of School : UPPER PRIMARY

Name of School : **M/S GAGREN**

Total No. of students enrolled in the school? : **0**

Total No. of students covered under Mid Day Meal Scheme : **0**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **4 3**

UDISE Code of School :**1150901302**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **GAGREN**

Type of School : PRIMARY

Name of School : **BPS GAGREN**

Total No. of students enrolled in the school? : **0**

Total No. of students covered under Mid Day Meal Scheme : **0**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : 4 4

UDISE Code of School :**1150901303**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **GAGREN**

Type of School : PRIMARY

Name of School : **GPS GAGREN**

Total No. of students enrolled in the school? : **0**

Total No. of students covered under Mid Day Meal Scheme : **0**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **4 5**

UDISE Code of School :**1150901701**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **GAGREN**

Type of School : UPPER PRIMARY

Name of School : **UPS HABDIPORA**

Total No. of students enrolled in the school? : **0**

Total No. of students covered under Mid Day Meal Scheme : **0**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-Pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **4 6**

UDISE Code of School :**1150903801**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **GAGREN**

Type of School : PRIMARY

Name of School : **BPS New Coloney Shopian**

Total No. of students enrolled in the school? : **0**

Total No. of students covered under Mid Day Meal Scheme : **0**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **4 7**

UDISE Code of School :**1150903901**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **GAGREN**

Type of School : UPPER PRIMARY

Name of School : **GMS TAING MOHALLA**

Total No. of students enrolled in the school? : **22**

Total No. of students covered under Mid Day Meal Scheme : **22**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **4 8**

UDISE Code of School :**1150904101**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **GAGREN**

Type of School : PRIMARY

Name of School : **P/S JAN MUHALLA**

Total No. of students enrolled in the school? : **11**

Total No. of students covered under Mid Day Meal Scheme : **11**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **49**

UDISE Code of School :**1150904502**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **GAGREN**

Type of School : PRIMARY

Name of School : **PS MALIK MOHALLA**

Total No. of students enrolled in the school? : **30**

Total No. of students covered under Mid Day Meal Scheme : **30**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **5 0**

UDISE Code of School :**1150904503**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **GAGREN**

Type of School : PRIMARY

Name of School : **GPS HERGAM SHOPIAN**

Total No. of students enrolled in the school? : **3**

Total No. of students covered under Mid Day Meal Scheme : **3**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **5 1**

UDISE Code of School :**1150904601**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **GAGREN**

Type of School : PRIMARY

Name of School : **P/S BABA MOHALLA**

Total No. of students enrolled in the school? : **14**

Total No. of students covered under Mid Day Meal Scheme : **14**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **5 2**

UDISE Code of School :**1150900301**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MANZIMPORA**

Type of School : **PRIMARY**

Name of School : **PS ABALWANI**

Total No. of students enrolled in the school? : **9**

Total No. of students covered under Mid Day Meal Scheme : **9**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **5 3**

UDISE Code of School :**1150900701**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MANZIMPORA**

Type of School : UPPER PRIMARY

Name of School : **UPS CHECKI SIDIQ KHAN**

Total No. of students enrolled in the school? : **30**

Total No. of students covered under Mid Day Meal Scheme : **30**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **5 4**

UDISE Code of School :**1150900702**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MANZIMPORA**

Type of School : **PRIMARY**

Name of School : **PS HERPORA CHECK SIDIQ KHAN**

Total No. of students enrolled in the school? : **8**

Total No. of students covered under Mid Day Meal Scheme : **8**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **5 5**

UDISE Code of School :**1150901201**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MANZIMPORA**

Type of School : **PRIMARY**

Name of School : **P/S GAHIND**

Total No. of students enrolled in the school? : **0**

Total No. of students covered under Mid Day Meal Scheme : **0**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **5 6**

UDISE Code of School :**1150901501**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MANZIMPORA**

Type of School : **UPPER PRIMARY**

Name of School : **M/S HAJIPORA**

Total No. of students enrolled in the school? : **0**

Total No. of students covered under Mid Day Meal Scheme : **0**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **5 7**

UDISE Code of School :**1150901502**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MANZIMPORA**

Type of School : **PRIMARY**

Name of School : **P/S HAJIPORA**

Total No. of students enrolled in the school? : **0**

Total No. of students covered under Mid Day Meal Scheme : **0**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **5 8**

UDISE Code of School :**1150901601**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MANZIMPORA**

Type of School : UPPER PRIMARY

Name of School : **M/S HERMAIN**

Total No. of students enrolled in the school? : **68**

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

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **5 9**

UDISE Code of School :**1150901626**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MANZIMPORA**

Type of School : **PRIMARY**

Name of School : **PS Hergam Herman**

Total No. of students enrolled in the school? : **11**

Total No. of students covered under Mid Day Meal Scheme : **11**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **6 0**

UDISE Code of School :**1150901801**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MANZIMPORA**

Type of School : HIGH

Name of School : **HS KUNDALAN**

Total No. of students enrolled in the school? : **62**

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

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **6 1**

UDISE Code of School :**1150901802**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MANZIMPORA**

Type of School : **PRIMARY**

Name of School : **PS KUNDALAN**

Total No. of students enrolled in the school? : **0**

Total No. of students covered under Mid Day Meal Scheme : **0**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **6 2**

UDISE Code of School :**1150901901**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MANZIMPORA**

Type of School : **PRIMARY**

Name of School : **P/S KANHAMA**

Total No. of students enrolled in the school? : **0**

Total No. of students covered under Mid Day Meal Scheme : **0**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **6 2**

UDISE Code of School :**1150901901**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MANZIMPORA**

Type of School : **PRIMARY**

Name of School : **P/S KANHAMA**

Total No. of students enrolled in the school? : **0**

Total No. of students covered under Mid Day Meal Scheme : **0**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **6 3**

UDISE Code of School :**1150902301**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MANZIMPORA**

Type of School : UPPER PRIMARY

Name of School : **UPS LANDOORA**

Total No. of students enrolled in the school? : **75**

Total No. of students covered under Mid Day Meal Scheme : **75**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **6 4**

UDISE Code of School :**1150902701**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MANZIMPORA**

Type of School : **UPPER PRIMARY**

Name of School : **UPS MANZEMPORA**

Total No. of students enrolled in the school? : **36**

Total No. of students covered under Mid Day Meal Scheme : **36**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **6 5**

UDISE Code of School :**1150902703**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MANZIMPORA**

Type of School : **PRIMARY**

Name of School : **PS HERMOHALLAH MAZIMPORA**

Total No. of students enrolled in the school? : **0**

Total No. of students covered under Mid Day Meal Scheme : **0**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **6 6**

UDISE Code of School :**1150905201**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **MANZIMPORA**

Type of School : **PRIMARY**

Name of School : **GPS CHOTIGAM**

Total No. of students enrolled in the school? : **18**

Total No. of students covered under Mid Day Meal Scheme : **18**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **6 7**

UDISE Code of School :**1150900101**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **PINJOORA**

Type of School : PRIMARY

Name of School : **BPS AGLAR**

Total No. of students enrolled in the school? : **26**

Total No. of students covered under Mid Day Meal Scheme : **26**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **6 7**

UDISE Code of School :**1150900101**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **PINJOORA**

Type of School : PRIMARY

Name of School : **BPS AGLAR**

Total No. of students enrolled in the school? : **26**

Total No. of students covered under Mid Day Meal Scheme : **26**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **6 9**

UDISE Code of School :**1150902100**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **PINJOORA**

Type of School : PRIMARY

Name of School : **PS Checki Krawoora**

Total No. of students enrolled in the school? : **6**

Total No. of students covered under Mid Day Meal Scheme : **6**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **7 0**

UDISE Code of School :**1150902101**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **PINJOORA**

Type of School : PRIMARY

Name of School : **PS KRAWOORA**

Total No. of students enrolled in the school? : **17**

Total No. of students covered under Mid Day Meal Scheme : **17**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **7 1**

UDISE Code of School :**1150902801**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **PINJOORA**

Type of School : UPPER PRIMARY

Name of School : **GMS PINJOORA**

Total No. of students enrolled in the school? : **32**

Total No. of students covered under Mid Day Meal Scheme : **32**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **7 2**

UDISE Code of School :**1150902802**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **PINJOORA**

Type of School : PRIMARY

Name of School : **P/S KHANPORA**

Total No. of students enrolled in the school? : **10**

Total No. of students covered under Mid Day Meal Scheme : **10**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **7 3**

UDISE Code of School :**1150902803**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **PINJOORA**

Type of School : PRIMARY

Name of School : **P/S MALIKPORA**

Total No. of students enrolled in the school? : **21**

Total No. of students covered under Mid Day Meal Scheme : **21**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **7 4**

UDISE Code of School :**1150902824**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **PINJOORA**

Type of School : HIGH

Name of School : **H/S PINJOORA**

Total No. of students enrolled in the school? :

Total No. of students covered under Mid Day Meal Scheme : **16**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **7 5**

UDISE Code of School :**1150902854**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **PINJOORA**

Type of School : PRIMARY

Name of School : **PS Arm Mohalla Pinjoura**

Total No. of students enrolled in the school? : **14**

Total No. of students covered under Mid Day Meal Scheme : **14**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **7 6**

UDISE Code of School :**1150902855**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **PINJOORA**

Type of School : PRIMARY

Name of School : **PS Shaksaz Mohalla Pinjoora**

Total No. of students enrolled in the school? : **47**

Total No. of students covered under Mid Day Meal Scheme : **47**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **7 7**

UDISE Code of School :**1150902901**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **PINJOORA**

Type of School : HIGH

Name of School : **UPS PAHNOO**

Total No. of students enrolled in the school? :

Total No. of students covered under Mid Day Meal Scheme : **24**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **7 8**

UDISE Code of School :**1150902904**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **PINJOORA**

Type of School : PRIMARY

Name of School : **PS BONAGAM PAHNOO**

Total No. of students enrolled in the school? : **37**

Total No. of students covered under Mid Day Meal Scheme : **37**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **7 9**

UDISE Code of School :**1150903601**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **PINJOORA**

Type of School : PRIMARY

Name of School : **P/S TRAPER PORA**

Total No. of students enrolled in the school? : **24**

Total No. of students covered under Mid Day Meal Scheme : **24**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **8 0**

UDISE Code of School :**1150900901**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **ZAWOORA**

Type of School : UPPER PRIMARY

Name of School : **UPS DEVPORA**

Total No. of students enrolled in the school? : **107**

Total No. of students covered under Mid Day Meal Scheme : **107**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **8 1**

UDISE Code of School :**1150900902**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **ZAWOORA**

Type of School : PRIMARY

Name of School : **P/S AAGAPATHRI**

Total No. of students enrolled in the school? : **103**

Total No. of students covered under Mid Day Meal Scheme : **103**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **8 2**

UDISE Code of School :**1150902501**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **ZAWOORA**

Type of School : HIGH

Name of School : **HS K MANLOO**

Total No. of students enrolled in the school? : **146**

Total No. of students covered under Mid Day Meal Scheme : **126**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **8 3**

UDISE Code of School :**1150902502**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **ZAWOORA**

Type of School : **UPPER PRIMARY**

Name of School : **GUPS MANLOO**

Total No. of students enrolled in the school? : **25**

Total No. of students covered under Mid Day Meal Scheme : **25**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **8 4**

UDISE Code of School :**1150902503**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **ZAWOORA**

Type of School : PRIMARY

Name of School : **P/S ASTANPORA**

Total No. of students enrolled in the school? : **11**

Total No. of students covered under Mid Day Meal Scheme : **11**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **8 5**

UDISE Code of School :**1150902504**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **ZAWOORA**

Type of School : PRIMARY

Name of School : **P/S QAZIPATHRI**

Total No. of students enrolled in the school? : **48**

Total No. of students covered under Mid Day Meal Scheme : **48**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **8 6**

UDISE Code of School :**1150902506**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **ZAWOORA**

Type of School : HIGH

Name of School : **M/S CHANCHIMARG**

Total No. of students enrolled in the school? : **181**

Total No. of students covered under Mid Day Meal Scheme : **139**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **87**

UDISE Code of School :**1150902553**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **ZAWOORA**

Type of School : UPPER PRIMARY

Name of School : **GUPS Sheikhpora Manloo**

Total No. of students enrolled in the school? : **83**

Total No. of students covered under Mid Day Meal Scheme : **83**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **8 8**

UDISE Code of School :**1150902554**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **ZAWOORA**

Type of School : PRIMARY

Name of School : **PS Thoker Mohalla K. Manloo**

Total No. of students enrolled in the school? : **44**

Total No. of students covered under Mid Day Meal Scheme : **44**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **8 9**

UDISE Code of School :**1150902555**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **ZAWOORA**

Type of School : PRIMARY

Name of School : **PS Mir Mohalla K. Manloo**

Total No. of students enrolled in the school? : **47**

Total No. of students covered under Mid Day Meal Scheme : **47**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **9 0**

UDISE Code of School :**1150903502**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **ZAWOORA**

Type of School : UPPER PRIMARY

Name of School : **GUPS ZAWOORA**

Total No. of students enrolled in the school? : **116**

Total No. of students covered under Mid Day Meal Scheme : **116**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **9 1**

UDISE Code of School :**1150903503**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **ZAWOORA**

Type of School : PRIMARY

Name of School : **P/S DAR MOHALLA**

Total No. of students enrolled in the school? : **4**

Total No. of students covered under Mid Day Meal Scheme : **4**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **9 2**

UDISE Code of School :**1150903504**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **ZAWOORA**

Type of School : PRIMARY

Name of School : **P/S CHAMAN PATHRI**

Total No. of students enrolled in the school? : **50**

Total No. of students covered under Mid Day Meal Scheme : **50**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **9 3**

UDISE Code of School :**1150903505**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **ZAWOORA**

Type of School : PRIMARY

Name of School : **P/S RINGTRAGI**

Total No. of students enrolled in the school? : **31**

Total No. of students covered under Mid Day Meal Scheme : **31**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **9 4**

UDISE Code of School :**1150903506**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **ZAWOORA**

Type of School : **UPPER PRIMARY**

Name of School : **GUPS BUDURHAMA**

Total No. of students enrolled in the school? : **26**

Total No. of students covered under Mid Day Meal Scheme : **26**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **9 5**

UDISE Code of School :**1150903507**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **ZAWOORA**

Type of School : PRIMARY

Name of School : **P/S LAMNIMARG**

Total No. of students enrolled in the school? : **60**

Total No. of students covered under Mid Day Meal Scheme : **60**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **9 6**

UDISE Code of School :**1150903552**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **ZAWOORA**

Type of School : PRIMARY

Name of School : **BPS ZAWOORA**

Total No. of students enrolled in the school? : **12**

Total No. of students covered under Mid Day Meal Scheme : **12**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **9 7**

UDISE Code of School :**1150903554**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **ZAWOORA**

Type of School : PRIMARY

Name of School : **PS GEERWARD**

Total No. of students enrolled in the school? : **6**

Total No. of students covered under Mid Day Meal Scheme : **6**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **9 8**

UDISE Code of School :**1150903508**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **ZAWOORA**

Type of School : UPPER PRIMARY

Name of School : **UPS PISHAWARI MOHALLA**

Total No. of students enrolled in the school? : **50**

Total No. of students covered under Mid Day Meal Scheme : **50**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **9 9**

UDISE Code of School :**1150903553**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **ZAWOORA**

Type of School : PRIMARY

Name of School : **PS DEEN MOHALLA**

Total No. of students enrolled in the school? : **0**

Total No. of students covered under Mid Day Meal Scheme : **0**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 0 0**

UDISE Code of School :**1150903555**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **ZAWOORA**

Type of School : PRIMARY

Name of School : **PS NIKI CHANCHIMARG**

Total No. of students enrolled in the school? : **34**

Total No. of students covered under Mid Day Meal Scheme : **34**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 0 1**

UDISE Code of School :**1150903556**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **ZAWOORA**

Type of School : PRIMARY

Name of School : **PS SOIPATHRI ZAWOORA**

Total No. of students enrolled in the school? : **57**

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

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 0 2**

UDISE Code of School :**1150903557**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **ZAWOORA**

Type of School : PRIMARY

Name of School : **PS Feerward Zawoora**

Total No. of students enrolled in the school? : **53**

Total No. of students covered under Mid Day Meal Scheme : **53**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 0 3**

UDISE Code of School :**1150903558**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **ZAWOORA**

Type of School : PRIMARY

Name of School : **PS Ganaie Mohalla Zawoora**

Total No. of students enrolled in the school? : **23**

Total No. of students covered under Mid Day Meal Scheme : **23**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 0 4**

UDISE Code of School :**1150900501**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **CHOWGAM**

Type of School : UPPER PRIMARY

Name of School : **M/S CHOWGAM**

Total No. of students enrolled in the school? : **66**

Total No. of students covered under Mid Day Meal Scheme : **66**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 0 5**

UDISE Code of School :**1150900502**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **CHOWGAM**

Type of School : PRIMARY

Name of School : **GPS CHOWGAM**

Total No. of students enrolled in the school? : **0**

Total No. of students covered under Mid Day Meal Scheme : **0**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 0 6**

UDISE Code of School :**1150900503**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **CHOWGAM**

Type of School : PRIMARY

Name of School : **PS DEVAN MOHALLA CHOWGAM**

Total No. of students enrolled in the school? : **12**

Total No. of students covered under Mid Day Meal Scheme : **12**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 0 7**

UDISE Code of School :**1150900601**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **CHOWGAM**

Type of School : PRIMARY

Name of School : **P/S PASTO CHECK**

Total No. of students enrolled in the school? : **26**

Total No. of students covered under Mid Day Meal Scheme : **26**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 0 8**

UDISE Code of School :**1150900621**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **CHOWGAM**

Type of School : HIGH

Name of School : **GHS CHOTIPORA**

Total No. of students enrolled in the school? : **68**

Total No. of students covered under Mid Day Meal Scheme : **42**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 0 9**

UDISE Code of School :**1150900622**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **CHOWGAM**

Type of School : PRIMARY

Name of School : **PS Chowan Mohalla Chotipora**

Total No. of students enrolled in the school? : **47**

Total No. of students covered under Mid Day Meal Scheme : **47**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 1 0**

UDISE Code of School :**1150900623**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **CHOWGAM**

Type of School : PRIMARY

Name of School : **PS Baniya Mohalla Chotipora**

Total No. of students enrolled in the school? : **41**

Total No. of students covered under Mid Day Meal Scheme : **41**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 1 1**

UDISE Code of School :**1150900624**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **CHOWGAM**

Type of School : PRIMARY

Name of School : **GPS Chotipora**

Total No. of students enrolled in the school? : **19**

Total No. of students covered under Mid Day Meal Scheme : **19**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 1 2**

UDISE Code of School :**1150900625**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **CHOWGAM**

Type of School : PRIMARY

Name of School : **PS Nadpora Chotipora**

Total No. of students enrolled in the school? : **34**

Total No. of students covered under Mid Day Meal Scheme : **34**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 1 3**

UDISE Code of School :**1150901455**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **CHOWGAM**

Type of School : PRIMARY

Name of School : **PS TOOLIHALAN HEERPORA**

Total No. of students enrolled in the school? : **15**

Total No. of students covered under Mid Day Meal Scheme : **15**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 1 4**

UDISE Code of School :**1150903001**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **CHOWGAM**

Type of School : UPPER PRIMARY

Name of School : **UPS RANGMARG**

Total No. of students enrolled in the school? : **74**

Total No. of students covered under Mid Day Meal Scheme : **74**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 1 5**

UDISE Code of School :**1150903002**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **CHOWGAM**

Type of School : PRIMARY

Name of School : **PS Khan Mohalla Rangmarg**

Total No. of students enrolled in the school? : **15**

Total No. of students covered under Mid Day Meal Scheme : **15**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 1 6**

UDISE Code of School :**1150903301**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **CHOWGAM**

Type of School : UPPER PRIMARY

Name of School : **UPS SEDOW**

Total No. of students enrolled in the school? : **157**

Total No. of students covered under Mid Day Meal Scheme : **157**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 1 7**

UDISE Code of School :**1150903302**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **CHOWGAM**

Type of School : **UPPER PRIMARY**

Name of School : **GUPS SEDOW**

Total No. of students enrolled in the school? : **80**

Total No. of students covered under Mid Day Meal Scheme : **80**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 1 8**

UDISE Code of School :**1150903303**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **CHOWGAM**

Type of School : PRIMARY

Name of School : **P/S KUMAR MOHALLA**

Total No. of students enrolled in the school? : **46**

Total No. of students covered under Mid Day Meal Scheme : **46**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 1 9**

UDISE Code of School :**1150903304**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **CHOWGAM**

Type of School : UPPER PRIMARY

Name of School : **UPS CHEKI SEDOW**

Total No. of students enrolled in the school? : **89**

Total No. of students covered under Mid Day Meal Scheme : **89**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 2 0**

UDISE Code of School :**1150903351**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **CHOWGAM**

Type of School : HIGH

Name of School : **HIGH SCHOOL SEDOW**

Total No. of students enrolled in the school? : **76**

Total No. of students covered under Mid Day Meal Scheme : **36**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 2 1**

UDISE Code of School :**1150903353**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **CHOWGAM**

Type of School : UPPER PRIMARY

Name of School : **UPS ADBAL RANGMARG**

Total No. of students enrolled in the school? : **62**

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

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 2 2**

UDISE Code of School :**1150903354**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **CHOWGAM**

Type of School : UPPER PRIMARY

Name of School : **UPS CHECK CHOTIPORA**

Total No. of students enrolled in the school? : **133**

Total No. of students covered under Mid Day Meal Scheme : **133**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 2 3**

UDISE Code of School :**1150903356**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **CHOWGAM**

Type of School : PRIMARY

Name of School : **PS Aadbai Sedow**

Total No. of students enrolled in the school? : **25**

Total No. of students covered under Mid Day Meal Scheme : **25**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 2 4**

UDISE Code of School :**1150905402**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **CHOWGAM**

Type of School : PRIMARY

Name of School : **PS Chi Chi Mohalla Checki Saidpora**

Total No. of students enrolled in the school? : **38**

Total No. of students covered under Mid Day Meal Scheme : **38**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 2 5**

UDISE Code of School :**1150903355**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **CHOWGAM**

Type of School : PRIMARY

Name of School : **PS Parraypora Sedow**

Total No. of students enrolled in the school? : **41**

Total No. of students covered under Mid Day Meal Scheme : **41**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO

District:- **Shopian**

Zone :-**SHOPIAN**

SNO : **1 2 6**

UDISE Code of School :**1150905401**

Province : **KASHMIR**

Block of District : **SHOPIAN**

School Educational Zone : **SHOPIAN**

CRC : **CHOWGAM**

Type of School : UPPER PRIMARY

Name of School : **UPS Checki Saidpora**

Total No. of students enrolled in the school? : **50**

Total No. of students covered under Mid Day Meal Scheme : **50**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

-Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

-by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

-checked by incharge mdm

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

-by providing the requisite amount of rice,vegetables,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

-diet survey,anthropometry and clinical assessment.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

-Zonal Education Officer

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

-none

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

-yes,incharge teacher

3(vii). Are eggs, fruits etc. being served and how frequently?

-yes,once 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?

-concerned MDM Incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

-concerned MDM Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

-yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

-yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

-yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

-pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

-no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

-not procured from centralized kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

-none

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

-yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

-yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

-yes,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

-yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

-yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

open veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

-LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

-none

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-training cum awarness programme should be there twice a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

-yes

7(i). Details of orienting teachers regarding their role in the scheme?

-procure ,ensure and deliver

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

-no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

-yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged by Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

-none

8(iii). Total No. of Organizers,cooks and helper.

-2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

-yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-cook cum helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

-CEO/ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

-No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

-ONCE IN MONTH

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

-monthly meetings

10(ii). What are the mechanisms for monitoring the scheme?

-INSPECTING TEAMS AT ZONAL AND BLOCK LEVEL and District level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

-NOT YET

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-NO