

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 1

UDISE Code of School : 01030100217

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS ZEWAN

Type of School : Primary

Name of School : PS ALLAIE MOHALLA ZEWAN BALA

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

2. 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?

Ration Depot

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

Load carrier/ Manual

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

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

ZEO/ SMC/ HOD.

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

Incharge in consultation with MTA/PTA . YES

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

as per the requirement a Dietitian is called for the assistance

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

as per the guidelines issued from Deptt

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

No as per the issued guidelines by the department

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

yes by the ZEO/ CRC , ZRC Etc

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

Yes , Incharge of the School and MTA/ PTA Etc

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

Yes

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

YES Through MDM Incharge

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

Yes Through Incharge of the School

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

Pacca Kitchen sheds as per the design supplied by the department

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

Inside the school Premises

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

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

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

Yes 1.50 Qlts capacity

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

Yes, as per the requiremt

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

Yes for all the students

5(vii). Whether the school/centre has functional hand wash

facility/counters with soap? If yes, give their number.

Yes two in school

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

yes

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

yes

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

yes

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

LPG

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

NA

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

Capacity Building Training for Cooks cum helpers

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

yes

7(i). Details of orienting teachers regarding their role in the scheme?
2 day Capacity Building Training for the MDM dealt in 01/2018

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

yes

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

yes

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

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

NO

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

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

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

Incharges of the school

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

No

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

Yes

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

Frequently SMDC Meetings

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

allowing them to taste the cooked food at the schools

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

yes

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

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 2

UDISE Code of School : 01030101307

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : GMS SOITENG

Type of School : Primary

Name of School : GPS VETHPORA

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

4.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?

Ration Depot

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

Load carrier/ Manual

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

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

ZEO/ SMC/ HOD/ incharge MDM.

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

Incharge in consultation with MTA/PTA . YES

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

as per the requirement a Dietitian is called for the assistance

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

as per the guidelines issued from Deptt

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

No as per the issued guidelines by the department

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

yes by the ZEO/ CRC , ZRC Etc

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

Yes , Incharge of the School and MTA/ PTA Etc

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

Yes

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

YES Through MDM Incharge

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

Yes Through Incharge of the School

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

Pacca Kitchen sheds as per the design supplied by the department

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

Inside the school Premises

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

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

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

Yes 1.50 Qlts capacity

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

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food

(plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

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

Yes two in school

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

yes

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

yes

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

yes

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

LPG

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

NA

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

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc.

oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?
[2 day Capacity Building Training for the MDM dealt in 01/2018](#)

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

yes

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

yes

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

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

NO

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

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

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

Incharges of the school

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

No

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

Yes

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

Frequently SMDC Meetings

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

allowing them to taste the cooked food at the schools

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

yes

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

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 3

UDISE Code of School : 01030101902

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : GMS Nowgam

Type of School : Primary

Name of School : GPS NOWGAM

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

6.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?

Ration Depot

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

Load carrier/ Manual

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

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

ZEO/ SMC/ HOD/ incharge MDM.

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

Incharge in consultation with MTA/PTA . YES

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

as per the requirement a Dietitian is called for the assistance

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

as per the guidelines issued from Deptt

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

No as per the issued guidelines by the department

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

yes by the ZEO/ CRC , ZRC Etc

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

Yes , Incharge of the School and MTA/ PTA Etc

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

Yes

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

YES Through MDM Incharge

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

Yes Through Incharge of the School

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

Pacca Kitchen sheds as per the design supplied by the department

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

Inside the school Premises

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

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

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

Yes 1.50 Qlts capacity

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

Yes, as per the requiremt

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

Yes for all the students

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

Yes two in school

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

yes

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

yes

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

yes

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

LPG

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

NA

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

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and

Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

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

2 day Capacity Building Training for the MDM dealt in 01/2018

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

yes

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

yes

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

cook cum helpers Engaged by the Dept.

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

NO

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

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

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

Incharges of the school

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

No

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

Yes

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

Frequently SMDC Meetings

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

allowing them to taste the cooked food at the schools

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

yes

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

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 4

UDISE Code of School : 01030101308

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : GMS SOITENG

Type of School : Primary

Name of School : GPS GANDABAL

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

8.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?

Ration Depot

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

Load carrier/ Manual

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

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

ZEO/ SMC/ HOD/ incharge MDM.

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

Incharge in consultation with MTA/PTA . YES

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

as per the requirement a Dietitian is called for the assistance

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

as per the guidelines issued from Deptt

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

No as per the issued guidelines by the department

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

yes by the ZEO/ CRC , ZRC Etc

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

Yes , Incharge of the School and MTA/ PTA Etc

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

Yes

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

YES Through MDM Incharge

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

Yes Through Incahrge of the School

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

Pacca Kitchen sheds as per the design supplied by the department

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

Inside the school Premises

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Yes 1.50 Qlts capacity

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

Yes, as per the requiremt

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

Yes for all the students

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

Yes two in school

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

yes

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

yes

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

yes

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

LPG

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

NA

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

Capacity Building Training for Cooks cum helpers

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

yes

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

2 day Capacity Building Training for the MDM dealt in 01/2018

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

yes

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

yes

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

cook cum helpers Engaged by the Dept.

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

NO

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

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

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

Incharges of the school

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

No

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

Yes

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

Frequently SMDC Meetings

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

allowing them to taste the cooked food at the schools

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

yes

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

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 5

UDISE Code of School : 01030101802

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : GMS NATIPORA

Type of School : Primary

Name of School : PS MEHJOOR NAGAR

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

10. 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?

Ration Depot

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

Load carrier/ Manual

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

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

ZEO/ SMC/ HOD/ incharge MDM.

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

Incharge in consultation with MTA/PTA . YES

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

as per the requirement a Dietitian is called for the assistance

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

as per the guidelines issued from Deptt

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

No as per the issued guidelines by the department

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

yes by the ZEO/ CRC , ZRC Etc

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

Yes , Incharge of the School and MTA/ PTA Etc

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

Yes

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

YES Through MDM Incharge

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

Yes Through Incahrge of the School

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

Pacca Kitchen sheds as per the design supplied by the department

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

Inside the school Premises

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

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

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

Yes 1.50 Qlts capacity

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

Yes, as per the requiremt

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

Yes for all the students

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

Yes two in school

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

yes

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

yes

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

yes

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

LPG

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

NA

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

Capacity Building Training for Cooks cum helpers

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

yes

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

2 day Capacity Building Training for the MDM dealt in 01/2018

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

yes

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

yes

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

cook cum helpers Enganged by the Dept.

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

NO

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

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

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

Incharges of the school

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

No

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

Yes

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

Frequently SMDC Meetings

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

allowing them to taste the cooked food at the schools

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

yes

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

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Sinagar

SNO : 6

UDISE Code of School : 01030101303

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS RAJ BAGH

Type of School : Primary

Name of School : PS HERPORA SOITENG

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

12. 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?

Ration Depot

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

Load carrier/ Manual

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

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

ZEO/ SMC/ HOD/ incharge MDM.

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

Incharge in consultation with MTA/PTA . YES

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

as per the requirement a Dietitian is called for the assistance

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

as per the guidelines issued from Deptt

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

No as per the issued guidelines by the department

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

yes by the ZEO/ CRC , ZRC Etc

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

Yes , Incharge of the School and MTA/ PTA Etc

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

Yes

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

YES Through MDM Incharge

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

Yes Through Incharge of the School

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

Pacca Kitchen sheds as per the design supplied by the department

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

Inside the school Premises

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

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

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

Yes 1.50 Qlts capacity

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

Yes, as per the requiremt

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

Yes for all the students

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

Yes two in school

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

yes

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

yes

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

other details for arrangements for light and air.

yes

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

LPG

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

NA

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

Capacity Building Training for Cooks cum helpers

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

Yes

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

2 day Capacity Building Training for the MDM dealt in 01/2018

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

yes

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

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups

(iii) NGOs (iv) Mothers groups (v) Any other
cook cum helpers Enganged by the Dept.

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

NO

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

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

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

Incharges of the school

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

No

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

Yes

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

Frequently SMDC Meetings

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

allowing them to taste the cooked food at the schools

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

yes

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

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 7

UDISE Code of School : 01030100505

Province : Srinagar

Block of District : Srinagar

School Educational Zone : **Srinagar**

CRC : GMS KOTHI BAGH

Type of School : Primary

Name of School : **PS GANPATHYAR**

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

14. 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?

Ration Depot

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

Load carrier/ Manual

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

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

ZEO/ SMC/ HOD/ incharge MDM.

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

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and

evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

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

as per the guidelines issued from Deptt

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

No as per the issued guidelines by the department

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

yes by the ZEO/ CRC , ZRC Etc

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

Yes , Incharge of the School and MTA/ PTA Etc

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

Yes

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

YES Through MDM Incharge

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

Yes Through Incharge of the School

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

Pacca Kitchen sheds as per the design supplied by the department

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

Inside the school Premises

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

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

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

Yes 1.50 Qlts capacity

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

Yes, as per the requiremt

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

Yes for all the students

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

Yes two in school

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

yes

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

utensils?

yes

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

yes

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

LPG

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

NA

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

Capacity Building Training for Cooks cum helpers

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

Yes

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

2 day Capacity Building Training for the MDM dealt in 01/2018

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

yes

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

yes

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

cook cum helpers Engaged by the Dept.

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

NO

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

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

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

Incharges of the school

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

No

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

Yes

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

Frequently SMDC Meetings

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

allowing them to taste the cooked food at the schools

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

yes

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

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Sinagar

SNO : 8

UDISE Code of School : 01030101602

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : GMS NATIPORA

Type of School : Primary

Name of School : PS BUDSHAH NAGAR NATIPORA

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

16. 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?

Ration Depot

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

Load carrier/ Manual

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

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

ZEO/ SMC/ HOD/ incharge MDM.

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

Incharge in consultation with MTA/PTA . YES

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

as per the requirement a Dietitian is called for the assistance

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

as per the guidelines issued from Deptt

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

No as per the issued gudelines by the department

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

yes by the ZEO/ CRC , ZRC Etc

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

Yes , Incharge of the School and MTA/ PTA Etc

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

Yes

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

YES Through MDM Incharge

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

Yes Through Incahrge of the School

5(i). Whether school/centre has pucca kitchen cum store as per

specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

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

Inside the school Premises

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

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

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

Yes 1.50 Qlts capacity

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

Yes, as per the requiremt

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

Yes for all the students

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

Yes two in school

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

yes

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

utensils?

yes

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

yes

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

LPG

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

NA

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

Capacity Building Training for Cooks cum helpers

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

Yes

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

2 day Capacity Building Training for the MDM dealt in 01/2018

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

yes

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

yes

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

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

NO

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

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

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

Incharges of the school

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

No

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

Yes

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

Frequently SMDC Meetings

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

allowing them to taste the cooked food at the schools

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

yes

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

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Sinagar

SNO : 9

UDISE Code of School : 01030100316

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS ZEWAN

Type of School : Primary

Name of School : PS ARIPORA

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

18. 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?

Ration Depot

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

Load carrier/ Manual

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

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

ZEO/ SMC/ HOD/ incharge MDM.

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

Incharge in consultation with MTA/PTA . YES

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

as per the requirement a Dietitian is called for the assistance

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

as per the guidelines issued from Deptt

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

No as per the issued guidelines by the department

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

yes by the ZEO/ CRC , ZRC Etc

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

Yes , Incharge of the School and MTA/ PTA Etc

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

Yes

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

YES Through MDM Incharge

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

Yes Through Incharge of the School

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

Pacca Kitchen sheds as per the design supplied by the department

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

Inside the school Premises

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

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

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

Yes 1.50 Qlts capacity

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

Yes, as per the requiremt

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

Yes for all the students

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

Yes two in school

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

yes

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

yes

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

yes

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

LPG

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

NA

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

Capacity Building Training for Cooks cum helpers

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

Yes

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

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

yes

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

yes

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

cook cum helpers Engaged by the Dept.

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

NO

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

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is

the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

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

No

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

Yes

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

Frequently SMDC Meetings

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

allowing them to taste the cooked food at the schools

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

yes

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

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 10

UDISE Code of School : 01030101507

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : GMS NATIPORA

Type of School : Primary

Name of School : PS LALNAGAR

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

20. 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?

Ration Depot

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

Load carrier/ Manual

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

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

ZEO/ SMC/ HOD/ incharge MDM.

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

Incharge in consultation with MTA/PTA . YES

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

as per the requirement a Dietitian is called for the assistance

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

as per the guidelines issued from Deptt

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

No as per the issued guidelines by the department

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

yes by the ZEO/ CRC , ZRC Etc

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

Yes , Incharge of the School and MTA/ PTA Etc

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

Yes

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

YES Through MDM Incharge

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

Yes Through Incharge of the School

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

Pucca Kitchen sheds as per the design supplied by the department

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

Inside the school Premises

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

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

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

Yes 1.50 Qlts capacity

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

Yes, as per the requiremt

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

Yes for all the students

5(vii). Whether the school/centre has functional hand wash

facility/counters with soap? If yes, give their number.

Yes One in school

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

yes

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

yes

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

yes

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

LPG

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

NA

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

Capacity Building Training for Cooks cum helpers

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

Yes

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

2 day Capacity Building Training for the MDM dealt in 01/2018

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

yes

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

yes

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

cook cum helpers Engaged by the Dept.

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

NO

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

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is

the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

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

No

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

Yes

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

Frequently SMDC Meetings

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

allowing them to taste the cooked food at the schools

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

yes

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

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 11

UDISE Code of School : 01030100207

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS ZEWAN

Type of School : Primary

Name of School : PS KHONMOH CHEK

21. Total No. of students enrolled in the school? : 48

22. 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?

Ration Depot

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

Load carrier/ Manual

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

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

ZEO/ SMC/ HOD/ incharge MDM.

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

Incharge in consultation with MTA/PTA . YES

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

as per the requirement a Dietitian is called for the assistance

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

as per the guidelines issued from Deptt

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

No as per the issued gudelines by the department

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

yes by the ZEO/ CRC , ZRC Etc

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

Yes , Incharge of the School and MTA/ PTA Etc

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

Yes

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

YES Through MDM Incharge

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

Yes Through Incharge of the School

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

Pacca Kitchen sheds as per the design supplied by the department

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

Inside the school Premises

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

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

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

Yes 1.50 Qlts capacity

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

Yes, as per the requiremt

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

Yes for all the students

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

Yes two in school

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

yes

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

yes

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

yes

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

LPG

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

NA

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

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and

Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?
2 day Capacity Building Training for the MDM dealt in 01/2018

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

yes

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

yes

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

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

NO

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

3

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

Yes

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

Cook Cum Helper RS.1000 per head

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

Incharges of the school

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

No

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

Yes

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

Frequently SMDC Meetings

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

allowing them to taste the cooked food at the schools

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

yes

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

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 12

UDISE Code of School : 01030101107

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS PANDRETHAN

Type of School : Primary

Name of School : BPS BATWARA

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

24. 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?

Ration Depot

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

Load carrier/ Manual

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

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

ZEO/ SMC/ HOD/ incharge MDM.

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

Incharge in consultation with MTA/PTA . YES

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

as per the requirement a Dietitian is called for the assistance

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

as per the guidelines issued from Deptt

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

No as per the issued guidelines by the department

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

yes by the ZEO/ CRC , ZRC Etc

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

Yes , Incharge of the School and MTA/ PTA Etc

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

Yes

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

YES Through MDM Incharge

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

Yes Through Incharge of the School

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

Pucca Kitchen sheds as per the design supplied by the department

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

Inside the school Premises

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

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

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

Yes 1.50 Qlts capacity

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

Yes, as per the requiremt

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

Yes for all the students

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

Yes two in school

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

yes

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

yes

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

yes

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

LPG

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

NA

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

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc.

oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?
[2 day Capacity Building Training for the MDM dealt in 01/2018](#)

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

yes

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

yes

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

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

NO

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

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

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

Incharges of the school

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

No

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

Yes

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

Frequently SMDC Meetings

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

allowing them to taste the cooked food at the schools

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

yes

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

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 13

UDISE Code of School : 01030100502

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : GMS KOTHI BAGH

Type of School : Primary with Upper Primary

Name of School : BMS BASANT BAGH

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

26. 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?

Ration Depot

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

Load carrier/ Manual

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

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

ZEO/ SMC/ HOD/ incharge MDM.

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

Incharge in consultation with MTA/PTA . YES

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

as per the requirement a Dietitian is called for the assistance

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

as per the guidelines issued from Deptt

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

No as per the issued guidelines by the department

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

yes by the ZEO/ CRC , ZRC Etc

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

Yes , Incharge of the School and MTA/ PTA Etc

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

Yes

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

YES Through MDM Incharge

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

Yes Through Incahrge of the School

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

Pacca Kitchen sheds as per the design supplied by the department

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

Inside the school Premises

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

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued froom the department

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

and nature of bins.

Yes 1.50 Qlts capacity

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

Yes, as per the requiremt

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

Yes for all the students

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

Yes two in school

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

yes

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

yes

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

yes

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

LPG

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

NA

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

Capacity Building Training for Cooks cum helpers

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

Yes

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

2 day Capacity Building Training for the MDM dealt in 01/2018

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

yes

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

yes

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

cook cum helpers Engaged by the Dept.

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

NO

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

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

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

Incharges of the school

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

No

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

Yes

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

Frequently SMDC Meetings

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

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through

district institutes of education & Training has begun?

yes

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

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 14

UDISE Code of School : 01030100216

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS ZEWAN

Type of School : Primary with Upper Primary

Name of School : MS LOWER KHONMOH

27. Total No. of students enrolled in the school? : 22

28. 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?

Ration Depot

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

Load carrier/ Manual

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

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

ZEO/ SMC/ HOD/ incharge MDM.

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

Incharge in consultation with MTA/PTA . YES

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

as per the requirement a Dietitian is called for the assistance

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

as per the guidelines issued from Deptt

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

No as per the issued guidelines by the department

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

yes by the ZEO/ CRC , ZRC Etc

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

Yes , Incharge of the School and MTA/ PTA Etc

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

Yes

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

YES Through MDM Incharge

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

Yes Through Incharge of the School

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

Pacca Kitchen sheds as per the design supplied by the department

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

Inside the school Premises

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

centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

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

Yes 1.50 Qlts capacity

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

Yes, as per the requiremt

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

Yes for all the students

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

Yes two in school

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

yes

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

yes

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

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas,

traditional method of firewood, kerosene, etc.)

LPG

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

NA

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

Capacity Building Training for Cooks cum helpers

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

Yes

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

2 day Capacity Building Training for the MDM dealt in 01/2018

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

yes

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

yes

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

cook cum helpers Engaged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their

selection is in accordance with the guidelines of MDM scheme.

NO

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

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

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

Incharges of the school

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

No

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

Yes

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

Frequently SMDC Meetings

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

allowing them to taste the cooked food at the schools

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

yes

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

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 15

UDISE Code of School : 01030101601

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : GMS NATIPORA

Type of School : Primary with Upper Primary

Name of School : GMS NATIPORA

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

30. 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?

Ration Depot

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

Load carrier/ Manual

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

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

ZEO/ SMC/ HOD/ incharge MDM.

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

Incharge in consultation with MTA/PTA . YES

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

as per the requirement a Dietitian is called for the assistance

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

as per the guidelines issued from Deptt

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

No as per the issued gudelines by the department

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

yes by the ZEO/ CRC , ZRC Etc

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

Yes , Incharge of the School and MTA/ PTA Etc

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

Yes

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

YES Through MDM Incharge

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

Yes Through Incahrge of the School

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

Pacca Kitchen sheds as per the design supplied by the department

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

Inside the school Premises

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

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

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

Yes 1.50 Qlts capacity

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

Yes, as per the requiremt

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

Yes for all the students

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

Yes two in school

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

yes

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

yes

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

other details for arrangements for light and air.

yes

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

LPG

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

NA

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

Capacity Building Training for Cooks cum helpers

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

Yes

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

2 day Capacity Building Training for the MDM dealt in 01/2018

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

yes

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

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups

(iii) NGOs (iv) Mothers groups (v) Any other
cook cum helpers Enganged by the Dept.

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

NO

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

3

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

Yes

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

Cook Cum Helper RS.1000 per head

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

Incharges of the school

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

No

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

Yes

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

Frequently SMDC Meetings

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

allowing them to taste the cooked food at the schools

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

yes

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

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 16

UDISE Code of School : 01030102302

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : GMS SOITENG

Type of School : Primary with Upper Primary

Name of School : **BMS LASJAN**

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

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

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

Ration Depot

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

Load carrier/ Manual

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

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

ZEO/ SMC/ HOD/ incharge MDM.

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

Incharge in consultation with MTA/PTA . YES

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

programme?

as per the requirement a Dietitian is called for the assistance

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

as per the guidelines issued from Deptt

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

No as per the issued gudelines by the department

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

yes by the ZEO/ CRC , ZRC Etc

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

Yes , Incharge of the School and MTA/ PTA Etc

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

Yes

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

YES Through MDM Incharge

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

Yes Through Incahrge of the School

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

details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

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

Inside the school Premises

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

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

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

Yes 1.50 Qlts capacity

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

Yes, as per the requiremt

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

Yes for all the students

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

Yes two in school

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

yes

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

yes

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

yes

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

LPG

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

NA

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

Capacity Building Training for Cooks cum helpers

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

Yes

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

2 day Capacity Building Training for the MDM dealt in 01/2018

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

yes

7(iii). Whether teachers are using the scheme to educate children

about hygiene, discipline, social equity, conservation of water, etc.

yes

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

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

NO

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

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

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

Incharges of the school

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

No

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

frequency of meetings?

Yes

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

Frequently SMDC Meetings

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

allowing them to taste the cooked food at the schools

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

yes

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

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Sinagar

SNO : 17

UDISE Code of School : 01030101701

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : GMS NATIPORA

Type of School : Primary with Upper Primary

Name of School : GMS RAMBAGH

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

34. 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?

Ration Depot

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

Load carrier/ Manual

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

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

ZEO/ SMC/ HOD/ incharge MDM.

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

Incharge in consultation with MTA/PTA . YES

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

as per the requirement a Dietitian is called for the assistance

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

as per the guidelines issued from Deptt

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

No as per the issued guidelines by the department

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

yes by the ZEO/ CRC , ZRC Etc

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

Yes , Incharge of the School and MTA/ PTA Etc

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

Yes

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

YES Through MDM Incharge

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

Yes Through Incharge of the School

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

Pacca Kitchen sheds as per the design supplied by the department

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

Inside the school Premises

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

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

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

Yes 1.50 Qlts capacity

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

Yes, as per the requiremt

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

Yes for all the students

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

Yes One in school

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

yes

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

yes

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

yes

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

LPG

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

NA

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

Capacity Building Training for Cooks cum helpers

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

Yes

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

2 day Capacity Building Training for the MDM dealt in 01/2018

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

yes

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

yes

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

cook cum helpers Engaged by the Dept.

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

NO

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

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

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

Incharges of the school

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

No

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

Yes

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

Frequently SMDC Meetings

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

allowing them to taste the cooked food at the schools

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

yes

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

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 18

UDISE Code of School : 01030101302

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : GMS SOITENG

Type of School : Primary with Upper Primary

Name of School : BMS SOITAING

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

36. 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?

Ration Depot

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

Load carrier/ Manual

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

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

ZEO/ SMC/ HOD/ incharge MDM.

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

Incharge in consultation with MTA/PTA . YES

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

as per the requirement a Dietitian is called for the assistance

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

as per the guidelines issued from Deptt

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

No as per the issued guidelines by the department

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

yes by the ZEO/ CRC , ZRC Etc

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

Yes , Incharge of the School and MTA/ PTA Etc

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

Yes

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

designated monitoring person?

YES Through MDM Incharge

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

Yes Through Incharge of the School

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

Pacca Kitchen sheds as per the design supplied by the department

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

Inside the school Premises

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

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

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

Yes 1.50 Qlts capacity

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

Yes, as per the requiremt

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

Yes for all the students

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

Yes two in school

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

yes

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

yes

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

yes

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

LPG

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

NA

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

Capacity Building Training for Cooks cum helpers

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

Yes

7(i). Details of orienting teachers regarding their role in the scheme?
2 day Capacity Building Training for the MDM dealt in 01/2018

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

yes

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

yes

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

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

NO

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

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

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

Incharges of the school

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

No

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

Yes

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

Frequently SMDC Meetings

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

allowing them to taste the cooked food at the schools

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

yes

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

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 19

UDISE Code of School : 01030101301

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : GMS SOITENG

Type of School : Primary with Upper Primary

Name of School : GMS SOITAING

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

38. 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?

Ration Depot

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

Load carrier/ Manual

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

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

ZEO/ SMC/ HOD/ incharge MDM.

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

Incharge in consultation with MTA/PTA . YES

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

as per the requirement a Dietitian is called for the assistance

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

as per the guidelines issued from Deptt

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

No as per the issued guidelines by the department

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

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid

day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

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

Yes

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

YES Through MDM Incharge

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

Yes Through Incharge of the School

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

Pacca Kitchen sheds as per the design supplied by the department

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

Inside the school Premises

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

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

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

Yes 1.50 Qlts capacity

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

Yes, as per the requiremt

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

Yes for all the students

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

Yes two in school

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

yes

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

yes

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

yes

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

LPG

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

NA

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

Capacity Building Training for Cooks cum helpers

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

Yes

7(i). Details of orienting teachers regarding their role in the scheme?
2 day Capacity Building Training for the MDM dealt in 01/2018

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

yes

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

yes

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

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

NO

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

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning

and washing of food grains, 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 Helper RS.1000 per head

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

Incharges of the school

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

No

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

Yes

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

Frequently SMDC Meetings

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

allowing them to taste the cooked food at the schools

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

yes

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

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 20

UDISE Code of School : 01030100803

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS RAJ BAGH

Type of School : Primary with Upper Primary

Name of School : MS KURSU RAJBAGH

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

40. 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?

Ration Depot

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

Load carrier/ Manual

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

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

ZEO/ SMC/ HOD/ incharge MDM.

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

Incharge in consultation with MTA/PTA . YES

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

as per the requirement a Dietitian is called for the assistance

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

as per the guidelines issued from Deptt

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

No as per the issued guidelines by the department

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

yes by the ZEO/ CRC , ZRC Etc

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

Yes , Incharge of the School and MTA/ PTA Etc

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

Yes

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

YES Through MDM Incharge

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

Yes Through Incahrge of the School

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

Pacca Kitchen sheds as per the design supplied by the department

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

Inside the school Premises

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

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued froom the department

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

Yes 1.50 Qlts capacity

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

Yes, as per the requiremt

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

Yes for all the students

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

Yes One in school

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

yes

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

yes

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

yes

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

LPG

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

convert.

NA

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

Capacity Building Training for Cooks cum helpers

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

Yes

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

2 day Capacity Building Training for the MDM dealt in 01/2018

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

yes

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

yes

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

cook cum helpers Engaged by the Dept.

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

NO

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

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

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

Incharges of the school

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

No

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

Yes

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

Frequently SMDC Meetings

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

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through

district institutes of education & Training has begun?

yes

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

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 21

UDISE Code of School : 01030100401

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : GMS KOTHI BAGH

Type of School : Primary with Upper Primary

Name of School : GMS MONAWARABAD

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

42. 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?

Ration Depot

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

Load carrier/ Manual

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

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

ZEO/ SMC/ HOD/ incharge MDM.

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

Incharge in consultation with MTA/PTA . YES

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

as per the requirement a Dietitian is called for the assistance

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

as per the guidelines issued from Deptt

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

No as per the issued guidelines by the department

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

yes by the ZEO/ CRC , ZRC Etc

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

Yes , Incharge of the School and MTA/ PTA Etc

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

Yes

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

YES Through MDM Incharge

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

Yes Through Incahrge of the School

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

Pacca Kitchen sheds as per the design supplied by the department

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

Inside the school Premises

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

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

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

Yes 1.50 Qlts capacity

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

Yes, as per the requirement

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

Yes for all the students

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

Yes two in school

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

yes

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

yes

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

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas,

traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook cum helpers Engaged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their

selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned?
If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 22

UDISE Code of School : 01030100206

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS ZEWAN

Type of School : Primary with Upper Primary

Name of School : MS KHONMOH SANGREE

43. Total No. of students enrolled in the school? : 77

44. Total No. of students covered under Mid Day Meal Scheme : 77

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued gudelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incahrge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly

eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers

engaged by the department/village panchayat. (ii) Self help groups
(iii) NGOs (iv) Mothers groups (v) Any other
cook cum helpers Engaged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 23

UDISE Code of School : 01030100906

Province : Srinagar

Block of District : Srinagar

School Educational Zone : **Srinagar**

CRC : GMS KOTHI BAGH

Type of School : Primary with Upper Primary

Name of School : **BMS BAGHWANPORA**

45. Total No. of students enrolled in the school? : 0

46. 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?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued guidelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incharge of the School

5(i). Whether school/centre has pucca kitchen cum store as per

specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes One in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children

about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook cum helpers Engaged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Sinagar

SNO : 24

UDISE Code of School : 01030100802

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS RAJ BAGH

Type of School : Primary with Upper Primary

Name of School : BMS RAJBAGH

47. Total No. of students enrolled in the school? : 62

48. 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?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued guidelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incharge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of

teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook cum helpers Engaged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers, cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not,

constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 25

UDISE Code of School : 01030101105

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS PANDRETHAN

Type of School : Primary with Upper Primary

Name of School : GMS SHIVPORA

49. Total No. of students enrolled in the school? : 51

50. Total No. of students covered under Mid Day Meal Scheme : 51

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued guidelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a

designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incharge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?
2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other
cook cum helpers Enganged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 26

UDISE Code of School : 01030101104

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS PANDRETHAN

Type of School : Primary with Upper Primary

Name of School : GMS BATWARA

51. Total No. of students enrolled in the school? : 24

52. 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?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued guidelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incahrge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued froom the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes One in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?
2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook cum helpers Enganged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on

cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned?
If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 27

UDISE Code of School : 01030100702

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS RAJ BAGH

Type of School : Primary with Upper Primary

Name of School : BMS JAWAHAR NAGAR

53. Total No. of students enrolled in the school? : 88

54. Total No. of students covered under Mid Day Meal Scheme : 88

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued guidelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incahrge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requirement

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas,

traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook cum helpers Enganged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers, cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 28

UDISE Code of School : 01030100302

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS ZEWAN

Type of School : Primary with Upper Primary

Name of School : BMS ZEWAN

55. Total No. of students enrolled in the school? : 21

56. 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?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of

vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued gudelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incahrge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and

other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups

(iii) NGOs (iv) Mothers groups (v) Any other
cook cum helpers Enganged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of

local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 29

UDISE Code of School : 01030101106

Province : Srinagar

Block of District : Srinagar

School Educational Zone : **Srinagar**

CRC : BMS PANDRETHAN

Type of School : Primary with Upper Primary

Name of School : **BMS PANDRETHAN**

57. Total No. of students enrolled in the school? : 42

58. 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?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued guidelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incharge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other

details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used

utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook cum helpers Engaged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir
Zone Sinagar

SNO : 30

UDISE Code of School : 01030100301

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS ZEWAN

Type of School : Primary with Upper Primary

Name of School : BMS ZAWOORA

59. Total No. of students enrolled in the school? : 16

60. 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?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued guidelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis

under signature of a designated monitoring person?

Yes Through Incharge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pucca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes One in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook cum helpers Engaged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 31

UDISE Code of School : 01030101801

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : GMS NATIPORA

Type of School : Primary with Upper Primary

Name of School : GMS MEHJOOR NAGAR

61. Total No. of students enrolled in the school? : 88

62. Total No. of students covered under Mid Day Meal Scheme : 88

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued guidelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incharge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?
2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other
cook cum helpers Enganged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 32

UDISE Code of School : 01030100926

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : GMS KOTHI BAGH

Type of School : Primary with Upper Primary

Name of School : BMS MAISUMA

63. Total No. of students enrolled in the school? : 0

64. 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?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued guidelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incahrge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued froom the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?
2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook cum helpers Enganged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning

and washing of food grains, 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 Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned?
If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 33

UDISE Code of School : 01030100203

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS ZEWAN

Type of School : Primary with Upper Primary

Name of School : MS APPARPORA BALHAMA

65. Total No. of students enrolled in the school? : 63

66. Total No. of students covered under Mid Day Meal Scheme : 63

2(i). Whether the food grains are transported from FCI or supply is
taken from fair price shop?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued guidelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incahrge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requirement

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook cum helpers Engaged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned?
If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 34

UDISE Code of School : 01030100501

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : GMS BASANT BAGH

Type of School : Primary with Upper Primary

Name of School : GMS BASANT BAGH

67. Total No. of students enrolled in the school? : 0

68. 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?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued gudelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incahrge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly

eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups

(iii) NGOs (iv) Mothers groups (v) Any other
cook cum helpers Engaged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 35

UDISE Code of School : 01030102301

Province : Srinagar

Block of District : Srinagar

School Educational Zone : **Srinagar**

CRC : GMS SOITENG

Type of School : Primary with Upper Primary

Name of School : **GMS BAGENDAR**

69. Total No. of students enrolled in the school? : 43

70. Total No. of students covered under Mid Day Meal Scheme : 43

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued gudelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incahrge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other

details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used

utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook cum helpers Engaged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir
Zone Sinagar

SNO : 36

UDISE Code of School : 01030102001

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : GMS BASANT BAGH

Type of School : Primary with Upper Primary

Name of School : GMS METHAN

71. Total No. of students enrolled in the school? : 44

72. 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?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued guidelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis

under signature of a designated monitoring person?

Yes Through Incharge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook cum helpers Engaged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 37

UDISE Code of School : 01030100908

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : GMS KOTHI BAGH

Type of School : Primary with Upper Primary

Name of School : BMS BABAPORA

73. Total No. of students enrolled in the school? : 53

74. 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?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued guidelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incharge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?
2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other
cook cum helpers Engaged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 38

UDISE Code of School : 01030100904

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : GMS KOTHI BAGH

Type of School : Primary with Upper Primary

Name of School : GMS KOTHI BAGH

75. Total No. of students enrolled in the school? : 174

76. Total No. of students covered under Mid Day Meal Scheme : 174

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued guidelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incahrge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued froom the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?
2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other
cook cum helpers Enganged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

4

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of

cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned?
If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 39

UDISE Code of School : 01030101901

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : GMS BASANT BAGH

Type of School : Primary with Upper Primary

Name of School : BMS NOWGAM

77. Total No. of students enrolled in the school? : 85

78. Total No. of students covered under Mid Day Meal Scheme : 85

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI

godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued guidelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid

day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incahrge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued froom the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook cum helpers Enganged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers, cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 40

UDISE Code of School : 01030100309

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS PANDRETHAN

Type of School : Primary with Upper Primary

Name of School : MS ATHWAJAN

79. Total No. of students enrolled in the school? : 43

80. Total No. of students covered under Mid Day Meal Scheme : 43

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued gudelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incahrge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook cum helpers Enganged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned?
If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 41

UDISE Code of School : 01030101119

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS PANDRETHAN

Type of School : Primary with Upper Primary

Name of School : **GMS PANTHACHOWK**

81. Total No. of students enrolled in the school? : 81

82. Total No. of students covered under Mid Day Meal Scheme : 81

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued gudelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incahrge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the

school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other
cook cum helpers Enganged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 42

UDISE Code of School : 01030100103

Province : Srinagar

Block of District : Srinagar

School Educational Zone : **Srinagar**

CRC : BMS ZEWAN

Type of School : Primary with Upper Primary

Name of School : **MS ICHNAMBAL**

83. Total No. of students enrolled in the school? : 48

84. 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?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued gudelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incahrge of the School

5(i). Whether school/centre has pucca kitchen cum store as per

specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook cum helpers Engaged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers, cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Sinagar

SNO : 43

UDISE Code of School : 01030100209

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS ZEWAN

Type of School : Primary with Upper Primary

Name of School : GMS KHONMOH

85. Total No. of students enrolled in the school? : 65

86. Total No. of students covered under Mid Day Meal Scheme : 65

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued guidelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incharge of the School

5(i). Whether school/centre has pucca kitchen cum store as per

specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook cum helpers Engaged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers, cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir
Zone Sinagar

SNO : 44

UDISE Code of School : 01030100202

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS ZEWAN

Type of School : Pr. Up Pr. and Secondary Only

Name of School : BHS BALHAMA

87. Total No. of students enrolled in the school? : 52

88. 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?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued guidelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incharge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook cum helpers Engaged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers, cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 45

UDISE Code of School : 01030101401

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : GMS SOITENG

Type of School : Pr. Up Pr. and Secondary Only

Name of School : **BHS PADSHAHI BAGH**

89. Total No. of students enrolled in the school? : 31

90. 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?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued guidelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for

cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incharge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pucca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc.

oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?
[2 day Capacity Building Training for the MDM dealt in 01/2018](#)

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other
[cook cum helpers Engaged by the Dept.](#)

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned?
If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 46

UDISE Code of School : 01030101202

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : GMS SOITENG

Type of School : Pr. Up Pr. and Secondary Only

Name of School : GHS LASJAN

91. Total No. of students enrolled in the school? : 49

92. 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?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables

and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued gudelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid

day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incharge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes One in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?
2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook cum helpers Enganged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning

and washing of food grains, 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 Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned?
If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 47

UDISE Code of School : 01030100303

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS ZEWAN

Type of School : Pr. Up Pr. and Secondary Only

Name of School : GHS ZEWAN

93. Total No. of students enrolled in the school? : 119

94. Total No. of students covered under Mid Day Meal Scheme : 119

2(i). Whether the food grains are transported from FCI or supply is
taken from fair price shop?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued guidelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incahrge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook cum helpers Enganged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned?
If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 48

UDISE Code of School : 01030101103

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS PANDRETHAN

Type of School : Pr. Up Pr. and Secondary Only

Name of School : GHS PANDRETHAN

95. Total No. of students enrolled in the school? : 24

96. 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?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of

vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued gudelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incahrge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook cum helpers Engaged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned?
If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 49

UDISE Code of School : 01030101102

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS PANDRETHAN

Type of School : Pr. Up Pr. and Secondary Only

Name of School : **BHS BADAMI BAGH**

97. Total No. of students enrolled in the school? : 16

98. 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?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and

evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued guidelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incharge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook cum helpers Enganged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held,

frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir
Zone Sinagar

SNO : 50

UDISE Code of School : 01030101101

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS PANDRETHAN

Type of School : Pr. Up Pr. and Secondary Only

Name of School : BHS PANTHACHOWK

99. Total No. of students enrolled in the school? : 89

100. 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?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued guidelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incharge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of

teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook cum helpers Engaged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers, cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not,

constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 51

UDISE Code of School : 01030101002

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS PANDRETHAN

Type of School : Pr. Up Pr. and Secondary Only

Name of School : BHS SONWAR

101. Total No. of students enrolled in the school? : 69

102. Total No. of students covered under Mid Day Meal Scheme : 69

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued guidelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a

designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incharge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes One in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?
2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other
cook cum helpers Enganged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 52

UDISE Code of School : 01030101603

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : GMS NATIPORA

Type of School : Pr. Up Pr. and Secondary Only

Name of School : BHS NATIPORA

103. Total No. of students enrolled in the school? : 179

104. Total No. of students covered under Mid Day Meal Scheme : 179

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued gudelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incharge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requirement

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and

Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook cum helpers Engaged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

4

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 53

UDISE Code of School : 01030100201

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : GMS BATWARA

Type of School : Pr. Up Pr. and Secondary Only

Name of School : GHS BALHAMA

105. Total No. of students enrolled in the school? : 70

106. Total No. of students covered under Mid Day Meal Scheme : 70

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued guidelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incahrge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued froom the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook cum helpers Enganged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on

cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned?
If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Srinagar

SNO : 54

UDISE Code of School : 01030100222

Province : Srinagar

Block of District : Srinagar

School Educational Zone : Srinagar

CRC : BMS ZEWAN

Type of School : Pr. Up Pr. and Secondary Only

Name of School : GHS KHONMOH SANGREE

107. Total No. of students enrolled in the school? : 63

108. Total No. of students covered under Mid Day Meal Scheme : 63

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Ration Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier/ Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by the SMC/ HOD and 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?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO/ SMC/ HOD/ incharge MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge in consultation with MTA/PTA . YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per the requirement a Dietitian is called for the assistance

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per the guidelines issued from Deptt

3(vii). Are eggs, fruits etc. being served and how frequently?

No as per the issued guidelines by the department

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by the ZEO/ CRC , ZRC Etc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , Incharge of the School and MTA/ PTA Etc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES Through MDM Incharge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes Through Incahrge of the School

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pacca Kitchen sheds as per the design supplied by the department

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Inside the school Premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

if quality and quantity not good the MDM is changed to other alternatives available as per the guidelines issued from the department

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1.50 Qlts capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per the requiremt

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes for all the students

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes two in school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Capacity Building Training for Cooks cum helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

2 day Capacity Building Training for the MDM dealt in 01/2018

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook cum helpers Engaged by the Dept.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, 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 Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Incharges of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Frequently SMDC Meetings

10(ii). What are the mechanisms for monitoring the scheme?

allowing them to taste the cooked food at the schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned?
If yes, what are the parameters of the study?

NA