

Office of the Chief Education officer, Kupwara

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

Zone:-Trehgam

UDISE Code of School : 1010400101

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : upper pry-sec

Name of School : BHS SHUMNAG

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

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

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

Through CA&PD Dept.

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

Through CA&PD Dept.

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

Menu is prepared as per the food norms of MHRD

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

1000

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

MDM committee and MDM incharge.

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

DIET Kupwara(Manue Displayed)

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

Yes

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

Yes MDM committee and MDM incharge

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

Yes it is kept in weekly menu

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

Option 1

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

Yes MDM committee

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

Yes

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

yes

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

yes

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

Yes it is by 4.2 by 9

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

school and whether it comes hot, in good and eatable condition?

No

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

Not applicable

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

No

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

YES,5

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

Plates and glass

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

yes-2

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

yes

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

yes

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

Yes

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

Gas Based

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

Not Applicable

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

Experts are engaged Training programmes conducted by deptt

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

Yes

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

N/A

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

0

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

Yes

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

Cooks.helpers engaged by deptt

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

No

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

1

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

Yes

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

1000 cook

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

Zonal education officer and district nodal officer

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

No

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

Yes

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

Parents are made aware of the meal served to the children

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

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

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

Zone :-Trehgam

UDISE Code of School : 1010400102

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : **UPS SHUMNAG (GIRLS)**

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

4.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?

Through CA&PD Dept.

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

Through CA&PD Dept.

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

Menu is prepared as per the food norms of MHRD

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

1000

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

MDM committee and MDM incharge.

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

DIET Kupwara(Manue Displayed)

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

Yes

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

Yes MDM committee and MDM incharge

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

Yes it is kept in weekly menu

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

Option 1

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

Yes MDM committee

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

Yes

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

yes

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

yes

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

Yes it is by 4.2 by 10

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

No

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

centralized kitchen?

Not applicable

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

No

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

YES,5

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

Plates and glass

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

yes-2

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

yes

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

yes

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

Yes

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

Gas Based

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

Not Applicable

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

Experts are engaged Training programmes conducted by deptt

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

Yes

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

N/A

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

0

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

Yes

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

Cooks.helpers engaged by deptt

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

No

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

1

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

Yes

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

1000 cook

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

Zonal education officer and district nodal officer

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

No

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

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns

to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

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

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

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

Zone :-Trehgam

UDISE Code of School : 01010400104

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS MALPORA

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

6.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?

Through CA&PD Dept.

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

Through CA&PD Dept.

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

Menu is prepared as per the food norms of MHRD

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

1000

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

MDM committee and MDM incharge.

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

DIET Kupwara(Manue Displayed)

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

Yes

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

Yes MDM committee and MDM incharge

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

Yes it is kept in weekly menu

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

Option 1

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

Yes MDM committee

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

Yes

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

yes

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

yes

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

Yes it is by 4.2 by 11

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

No

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

centralized kitchen?

Not applicable

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

No

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

YES,5

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

Plates and glass

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

yes-2

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

yes

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

yes

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

Yes

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

Gas Based

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

Not Applicable

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

Experts are engaged Training programmes conducted by deptt

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

Yes

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

N/A

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

0

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

Yes

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

Cooks.helpers engaged by deptt

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

No

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

2

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

Yes

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

1000 cook

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

Zonal education officer and district nodal officer

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

No

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

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns

to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

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

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

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

Zone :-Trehgam

UDISE Code of School : 01010400107

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS FAIZAL ABAD

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

8.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?

Through CA&PD Dept.

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

Through CA&PD Dept.

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

Menu is prepared as per the food norms of MHRD

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

1000

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

MDM committee and MDM incharge.

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

DIET Kupwara(Manue Displayed)

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

Yes

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

Yes MDM committee and MDM incharge

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

Yes it is kept in weekly menu

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

Option 1

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

Yes MDM committee

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

Yes

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

yes

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

yes

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

Yes it is by 4.2 by 12

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

No

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

centralized kitchen?

Not applicable

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

No

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

YES,5

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

Plates and glass

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

yes-2

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

yes

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

yes

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

Yes

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

Gas Based

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

Not Applicable

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

Experts are engaged Training programmes conducted by deptt

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

Yes

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

N/A

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

0

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

Yes

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

Cooks.helpers engaged by deptt

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

No

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

1

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

Yes

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

1000 cook

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

Zonal education officer and district nodal officer

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

No

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

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns

to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

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

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

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

Zone :-Trehgam

UDISE Code of School : 01010400108

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS NAI -BASTI

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

10. Total No. of students covered under Mid Day Meal Scheme : 9

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

Through CA&PD Dept.

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

Through CA&PD Dept.

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

Menu is prepared as per the food norms of MHRD

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

1000

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

MDM committee and MDM incharge.

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

displayed in the school?

DIET Kupwara(Manue Displayed)

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

Yes

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

Yes MDM committee and MDM incharge

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

Yes it is kept in weekly menu

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

Option 1

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

Yes MDM committee

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

Yes

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

yes

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

yes

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

Yes it is by 4.2 by 13

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

No

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

Not applicable

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

No

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

YES,5

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

Plates and glass

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

yes-2

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

yes

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

yes

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

Yes

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

Gas Based

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

Not Applicable

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

Experts are engaged Training programmes conducted by deptt

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

Yes

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

N/A

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

0

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

Yes

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

Cooks.helpers engaged by deptt

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

No

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

1

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

Yes

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

1000 cook

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

Zonal education officer and district nodal officer

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

No

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

Yes

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

Parents are made aware of the meal served to the children

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

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

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

Zone :-Trehgam

UDISE Code of School : 01010400202

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : GMS GUGLOOSA

11. Total No. of students enrolled in the school? : 70

12. 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?

Through CA&PD Dept.

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

Through CA&PD Dept.

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

Menu is prepared as per the food norms of MHRD

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

1000

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

MDM committee and MDM incharge.

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

displayed in the school?

DIET Kupwara(Manue Displayed)

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

Yes

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

Yes MDM committee and MDM incharge

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

Yes it is kept in weekly menu

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

Option 1

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

Yes MDM committee

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

Yes

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

yes

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

yes

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

Yes it is by 4.2 by 14

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

No

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

Not applicable

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

No

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

YES,5

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

Plates and glass

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

yes-2

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

yes

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

yes

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

Yes

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

Gas Based

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

Not Applicable

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

Experts are engaged Training programmes conducted by deptt

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

Yes

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

N/A

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

0

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

Yes

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

Cooks.helpers engaged by deptt

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

No

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

3

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

Yes

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

1000 cook

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

Zonal education officer and district nodal officer

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

No

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

Yes

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

Parents are made aware of the meal served to the children

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

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

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

Zone :-Trehgam

UDISE Code of School : 01010400204

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : BMS GUGLOOSA

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

14. 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?

Through CA&PD Dept.

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

Through CA&PD Dept.

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

Menu is prepared as per the food norms of MHRD

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

1000

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

MDM committee and MDM incharge.

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

DIET Kupwara(Manue Displayed)

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

Yes

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

Yes MDM committee and MDM incharge

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

Yes it is kept in weekly menu

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

Option 1

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

Yes MDM committee

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

Yes

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

yes

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

yes

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

Yes it is by 4.2 by 15

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

No

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

centralized kitchen?

Not applicable

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

No

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

YES,5

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

Plates and glass

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

yes-2

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

yes

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

yes

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

Yes

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

Gas Based

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

Not Applicable

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

Experts are engaged Training programmes conducted by deptt

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

Yes

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

N/A

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

0

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

Yes

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

Cooks.helpers engaged by deptt

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

No

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

2

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

Yes

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

1000 cook

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

Zonal education officer and district nodal officer

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

No

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

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns

to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

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

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

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

Zone :-Trehgam

UDISE Code of School : 01010400205

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS GUGLOOSA (BAGH)

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

16. 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?

Through CA&PD Dept.

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

Through CA&PD Dept.

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

Menu is prepared as per the food norms of MHRD

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

1000

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

MDM committee and MDM incharge.

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

displayed in the school?

DIET Kupwara(Manue Displayed)

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

Yes

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

Yes MDM committee and MDM incharge

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

Yes it is kept in weekly menu

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

Option 1

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

Yes MDM committee

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

Yes

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

yes

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

yes

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

Yes it is by 4.2 by 16

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

No

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

Not applicable

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

No

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

YES,5

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

Plates and glass

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

yes-2

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

yes

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

yes

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

Yes

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

Gas Based

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

Not Applicable

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

Experts are engaged Training programmes conducted by deptt

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

Yes

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

N/A

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

0

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

Yes

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

Cooks.helpers engaged by deptt

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

No

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

1

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

Yes

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

1000 cook

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

Zonal education officer and district nodal officer

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

No

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

Yes

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

Parents are made aware of the meal served to the children

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

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

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

Zone :-Trehgam

UDISE Code of School : 01010400206

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS GUGLOOSA (BALA)

17. Total No. of students enrolled in the school? : 64

18. Total No. of students covered under Mid Day Meal Scheme : 64

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

Through CA&PD Dept.

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

Through CA&PD Dept.

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

Menu is prepared as per the food norms of MHRD

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

1000

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

MDM committee and MDM incharge.

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

DIET Kupwara(Manue Displayed)

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

Yes

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

Yes MDM committee and MDM incharge

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

Yes it is kept in weekly menu

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

Option 1

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

Yes MDM committee

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

Yes

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

yes

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

yes

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

Yes it is by 4.2 by 17

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

No

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

Not applicable

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

No

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

YES,5

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

Plates and glass

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

yes-2

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

yes

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

yes

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

Yes

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

Gas Based

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

Not Applicable

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

Experts are engaged Training programmes conducted by deptt

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

Yes

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

N/A

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

0

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

Yes

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

Cooks.helpers engaged by deptt

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

No

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

2

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

Yes

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

1000 cook

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

Zonal education officer and district nodal officer

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

No

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

Yes

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

Parents are made aware of the meal served to the children

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

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

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

Zone :-Trehgam

UDISE Code of School : 01010400207

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS PIR MOHALLA

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

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

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

Through CA&PD Dept.

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

Through CA&PD Dept.

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

Menu is prepared as per the food norms of MHRD

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

1000

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

MDM committee and MDM incharge.

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

displayed in the school?

DIET Kupwara(Manue Displayed)

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

Yes

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

Yes MDM committee and MDM incharge

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

Yes it is kept in weekly menu

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

Option 1

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

Yes MDM committee

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

Yes

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

yes

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

yes

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

Yes it is by 4.2 by 18

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

No

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

Not applicable

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

No

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

YES,5

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

Plates and glass

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

yes-2

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

yes

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

yes

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

Yes

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

Gas Based

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

Not Applicable

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

Experts are engaged Training programmes conducted by deptt

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

Yes

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

N/A

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

0

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

Yes

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

Cooks.helpers engaged by deptt

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

No

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

1

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

Yes

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

1000 cook

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

Zonal education officer and district nodal officer

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

No

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

Yes

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

Parents are made aware of the meal served to the children

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

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

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

Zone :-Trehgam

UDISE Code of School : 01010400208

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : P/S CHOBARPORA GUGLOOSA (E)

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

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

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

Through CA&PD Dept.

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

Through CA&PD Dept.

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

Menu is prepared as per the food norms of MHRD

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

1000

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

MDM committee and MDM incharge.

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

displayed in the school?

DIET Kupwara(Manue Displayed)

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

Yes

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

Yes MDM committee and MDM incharge

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

Yes it is kept in weekly menu

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

Option 1

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

Yes MDM committee

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

Yes

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

yes

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

yes

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

Yes it is by 4.2 by 19

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

No

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

Not applicable

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

No

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

YES,5

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

Plates and glass

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

yes-2

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

yes

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

yes

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

Yes

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

Gas Based

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

Not Applicable

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

Experts are engaged Training programmes conducted by deptt

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

Yes

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

N/A

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

0

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

Yes

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

Cooks.helpers engaged by deptt

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

No

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

1

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

Yes

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

1000 cook

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

Zonal education officer and district nodal officer

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

No

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

Yes

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

Parents are made aware of the meal served to the children

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

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

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

Zone :-Trehgam

UDISE Code of School : 01010400209

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS NOORABAD GUGLOOSA

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

24. Total No. of students covered under Mid Day Meal Scheme : 7

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

Through CA&PD Dept.

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

Through CA&PD Dept.

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

Menu is prepared as per the food norms of MHRD

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

1000

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

MDM committee and MDM incharge.

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

displayed in the school?

DIET Kupwara(Manue Displayed)

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

Yes

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

Yes MDM committee and MDM incharge

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

Yes it is kept in weekly menu

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

Option 1

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

Yes MDM committee

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

Yes

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

yes

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

yes

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

Yes it is by 4.2 by 20

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

No

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

Not applicable

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

No

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

YES,5

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

Plates and glass

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

yes-2

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

yes

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

yes

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

Yes

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

Gas Based

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

Not Applicable

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

Experts are engaged Training programmes conducted by deptt

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

Yes

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

N/A

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

0

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

Yes

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

Cooks.helpers engaged by deptt

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

No

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

1

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

Yes

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

1000 cook

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

Zonal education officer and district nodal officer

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

No

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

Yes

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

Parents are made aware of the meal served to the children

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

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

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

Zone :-Trehgam

UDISE Code of School : 01010400301

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : BPS GOFABAL

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

26. Total No. of students covered under Mid Day Meal Scheme : 3

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

Through CA&PD Dept.

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

Through CA&PD Dept.

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

Menu is prepared as per the food norms of MHRD

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

1000

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

MDM committee and MDM incharge.

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

DIET Kupwara(Manue Displayed)

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

Yes

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

Yes MDM committee and MDM incharge

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

Yes it is kept in weekly menu

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

Option 1

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

Yes MDM committee

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

Yes

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

yes

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

yes

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

Yes it is by 4.2 by 21

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

No

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

Not applicable

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

No

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

YES,5

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

Plates and glass

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

yes-2

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

yes

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

yes

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

Yes

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

Gas Based

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

Not Applicable

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

Experts are engaged Training programmes conducted by deptt

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

Yes

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

N/A

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

0

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

Yes

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

Cooks.helpers engaged by deptt

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

No

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

1

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

Yes

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

1000 cook

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

Zonal education officer and district nodal officer

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

No

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

Yes

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

Parents are made aware of the meal served to the children

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

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

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

Zone :-Trehgam

UDISE Code of School : 01010400402

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS PETHPORA

27. Total No. of students enrolled in the school? : 68

28. Total No. of students covered under Mid Day Meal Scheme : 68

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

Through CA&PD Dept.

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

Through CA&PD Dept.

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

Menu is prepared as per the food norms of MHRD

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

1000

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

MDM committee and MDM incharge.

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

displayed in the school?

DIET Kupwara(Manue Displayed)

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

Yes

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

Yes MDM committee and MDM incharge

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

Yes it is kept in weekly menu

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

Option 1

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

Yes MDM committee

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

Yes

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

yes

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

yes

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

Yes it is by 4.2 by 22

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

No

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

Not applicable

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

No

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

YES,5

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

Plates and glass

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

yes-2

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

yes

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

yes

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

Yes

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

Gas Based

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

Not Applicable

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

Experts are engaged Training programmes conducted by deptt

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

Yes

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

N/A

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

0

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

Yes

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

Cooks.helpers engaged by deptt

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

No

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

2

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

Yes

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

1000 cook

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

Zonal education officer and district nodal officer

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

No

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

Yes

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

Parents are made aware of the meal served to the children

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

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

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

Zone :-Trehgam

UDISE Code of School : 01010400403

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : P/S TREHGAM

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

30. 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?

Through CA&PD Dept.

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

Through CA&PD Dept.

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

Menu is prepared as per the food norms of MHRD

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

1000

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

MDM committee and MDM incharge.

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

displayed in the school?

DIET Kupwara(Manue Displayed)

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

Yes

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

Yes MDM committee and MDM incharge

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

Yes it is kept in weekly menu

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

Option 1

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

Yes MDM committee

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

Yes

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

yes

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

yes

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

Yes it is by 4.2 by 23

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

No

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

Not applicable

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

No

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

YES,5

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

Plates and glass

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

yes-2

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

yes

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

yes

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

Yes

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

Gas Based

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

Not Applicable

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

Experts are engaged Training programmes conducted by deptt

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

Yes

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

N/A

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

0

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

Yes

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

Cooks.helpers engaged by deptt

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

No

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

1

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

Yes

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

1000 cook

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

Zonal education officer and district nodal officer

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

No

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

Yes

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

Parents are made aware of the meal served to the children

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

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

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

Zone :-Trehgam

UDISE Code of School : 01010400404

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : upper pry-sec

Name of School : BHS TREHGAM

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

32. 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?

Through CA&PD Dept.

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

Through CA&PD Dept.

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

Menu is prepared as per the food norms of MHRD

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

1000

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

MDM committee and MDM incharge.

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

displayed in the school?

DIET Kupwara(Manue Displayed)

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

Yes

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

Yes MDM committee and MDM incharge

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

Yes it is kept in weekly menu

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

Option 1

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

Yes MDM committee

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

Yes

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

yes

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

yes

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

Yes it is by 4.2 by 24

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

No

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

Not applicable

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

No

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

YES,5

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

Plates and glass

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

yes-2

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

yes

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

yes

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

Yes

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

Gas Based

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

Not Applicable

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

Experts are engaged Training programmes conducted by deptt

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

Yes

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

N/A

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

0

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

Yes

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

Cooks.helpers engaged by deptt

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

No

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

2

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

Yes

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

1000 cook

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

Zonal education officer and district nodal officer

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

No

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

Yes

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

Parents are made aware of the meal served to the children

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

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

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

Zone :-Trehgam

UDISE Code of School : 01010400405

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS VIDYA NAGAR

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

34. 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?

Through CA&PD Dept.

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

Through CA&PD Dept.

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

Menu is prepared as per the food norms of MHRD

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

1000

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

MDM committee and MDM incharge.

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

displayed in the school?

DIET Kupwara(Manue Displayed)

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

Yes

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

Yes MDM committee and MDM incharge

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

Yes it is kept in weekly menu

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

Option 1

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

Yes MDM committee

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

Yes

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

yes

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

yes

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

Yes it is by 4.2 by 25

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

No

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

Not applicable

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

No

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

YES,5

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

Plates and glass

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

yes-2

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

yes

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

yes

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

Yes

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

Gas Based

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

Not Applicable

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

Experts are engaged Training programmes conducted by deptt

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

Yes

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

N/A

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

0

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

Yes

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

Cooks.helpers engaged by deptt

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

No

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

1

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

Yes

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

1000 cook

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

Zonal education officer and district nodal officer

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

No

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

Yes

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

Parents are made aware of the meal served to the children

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

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

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

Zone :-Trehgam

UDISE Code of School : 01010400406

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS BUNPORA

35. Total No. of students enrolled in the school? : 182

36. Total No. of students covered under Mid Day Meal Scheme : 182

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

Through CA&PD Dept.

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

Through CA&PD Dept.

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

Menu is prepared as per the food norms of MHRD

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

1000

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

MDM committee and MDM incharge.

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

DIET Kupwara(Manue Displayed)

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

Yes

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

Yes MDM committee and MDM incharge

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

Yes it is kept in weekly menu

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

Option 1

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

Yes MDM committee

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

Yes

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

yes

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

yes

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

Yes it is by 4.2 by 26

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

No

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

centralized kitchen?

Not applicable

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

No

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

YES,5

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

Plates and glass

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

yes-2

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

yes

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

yes

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

Yes

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

Gas Based

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

Not Applicable

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

Experts are engaged Training programmes conducted by deptt

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

Yes

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

N/A

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

0

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

Yes

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

Cooks.helpers engaged by deptt

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

No

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

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.

1000 cook

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

Zonal education officer and district nodal officer

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

No

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

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns

to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

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

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

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

Zone :-Trehgam

UDISE Code of School : 01010400410

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : P/S PIR MOHALA DOLIPORA

37. Total No. of students enrolled in the school? : 28

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

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

Through CA&PD Dept.

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

Through CA&PD Dept.

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

Menu is prepared as per the food norms of MHRD

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

1000

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

MDM committee and MDM incharge.

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

displayed in the school?

DIET Kupwara(Manue Displayed)

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

Yes

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

Yes MDM committee and MDM incharge

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

Yes it is kept in weekly menu

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

Option 1

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

Yes MDM committee

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

Yes

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

yes

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

yes

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

Yes it is by 4.2 by 27

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

No

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

Not applicable

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

No

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

YES,5

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

Plates and glass

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

yes-2

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

yes

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

yes

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

Yes

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

Gas Based

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

Not Applicable

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

Experts are engaged Training programmes conducted by deptt

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

Yes

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

N/A

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

0

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

Yes

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

Cooks.helpers engaged by deptt

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

No

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

1

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

Yes

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

1000 cook

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

Zonal education officer and district nodal officer

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

No

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

Yes

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

Parents are made aware of the meal served to the children

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

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400411

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS DOLIPORA

39. Total No. of students enrolled in the school? : 68

40. Total No. of students covered under Mid Day Meal Scheme : 68

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu

displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 28

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400412

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : GPS DOLIPORA

41. Total No. of students enrolled in the school? : 21

42. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu

displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 29

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400413

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS BAL MOHALLA

43. Total No. of students enrolled in the school? : 23

44. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu

displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 30

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400414

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS MUKDAM MOHALLA

45. Total No. of students enrolled in the school? : 29

46. Total No. of students covered under Mid Day Meal Scheme : 29

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 31

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400417

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : P/S TANGWARI TREHGAM

47. Total No. of students enrolled in the school? : 12

48. Total No. of students covered under Mid Day Meal Scheme : 12

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 32

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400418

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS SHAH MOHALLA

49. Total No. of students enrolled in the school? : 18

50. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 33

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close

supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400501

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS (B) HAYAN

51. Total No. of students enrolled in the school? : 43

52. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu

displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 34

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400502

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS(G) HAYAN

53. Total No. of students enrolled in the school? : 110

54. Total No. of students covered under Mid Day Meal Scheme : 110

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu

displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 35

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400503

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS BUN HAYAN

55. Total No. of students enrolled in the school? : 2

56. Total No. of students covered under Mid Day Meal Scheme : 2

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu

displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 36

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400504

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS PUNCHI MOHALA

57. Total No. of students enrolled in the school? : 17

58. Total No. of students covered under Mid Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 37

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a

centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns

to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400505

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS KABA MARG

59. Total No. of students enrolled in the school? : 59

60. Total No. of students covered under Mid Day Meal Scheme : 59

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu

displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 38

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400506

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS CHAK HAYAN

61. Total No. of students enrolled in the school? : 37

62. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 39

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close

supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400507

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS GUJERCHEK HAYAN (E)

63. Total No. of students enrolled in the school? : 40

64. Total No. of students covered under Mid Day Meal Scheme : 40

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu

displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 40

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400508

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS SHAH MOHALLA KABAMARG

65. Total No. of students enrolled in the school? : 12

66. Total No. of students covered under Mid Day Meal Scheme : 12

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu

displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 41

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400509

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS MALIK MOHALLA HAYAN

67. Total No. of students enrolled in the school? : 11

68. Total No. of students covered under Mid Day Meal Scheme : 11

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu

displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 42

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400510

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS PIR MOHALLA KABAMARG

69. Total No. of students enrolled in the school? : 34

70. Total No. of students covered under Mid Day Meal Scheme : 34

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu

displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 43

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400602

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS TANZOO MOHALA

71. Total No. of students enrolled in the school? : 39

72. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu

displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 44

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400603

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : BMS HIRRI

73. Total No. of students enrolled in the school? : 93

74. Total No. of students covered under Mid Day Meal Scheme : 93

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 45

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400604

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS HIRRI BALA

75. Total No. of students enrolled in the school? : 46

76. Total No. of students covered under Mid Day Meal Scheme : 46

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu

displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 46

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400605

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS HIRRI PAYEEN

77. Total No. of students enrolled in the school? : 22

78. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu

displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 47

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400607

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS RASHIPORA

79. Total No. of students enrolled in the school? : 10

80. Total No. of students covered under Mid Day Meal Scheme : 10

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu

displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 48

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400608

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : P/S HAJAM MOHALLA HIRRI (E)

81. Total No. of students enrolled in the school? : 21

82. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu

displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 49

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400610

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS FURQAN MOHALLA HIRRI

83. Total No. of students enrolled in the school? : 24

84. Total No. of students covered under Mid Day Meal Scheme : 24

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu

displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 50

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400611

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS LONE MOHALLA HIRRI (PAYEEN)

85. Total No. of students enrolled in the school? : 27

86. Total No. of students covered under Mid Day Meal Scheme : 27

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 51

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400701

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pr up pr and sec

Name of School : BHS KUNAN

87. Total No. of students enrolled in the school? : 41

88. Total No. of students covered under Mid Day Meal Scheme : 41

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu

displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 52

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400704

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS DAR MOHALLA

89. Total No. of students enrolled in the school? : 84

90. Total No. of students covered under Mid Day Meal Scheme : 84

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 53

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400801

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS SHEIKHPORA

91. Total No. of students enrolled in the school? : 48

92. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu

displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 54

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400802

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS POSHPORA

93. Total No. of students enrolled in the school? : 54

94. Total No. of students covered under Mid Day Meal Scheme : 54

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 55

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a

centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns

to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400802

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS POSHPORA

95. Total No. of students enrolled in the school? : 54

96. Total No. of students covered under Mid Day Meal Scheme : 54

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu

displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 55

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400804

Province : Kashmir

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : P/S SHEIKH MOHALLA POSHPORA (E

97. Total No. of students enrolled in the school? : 25

98. Total No. of students covered under Mid Day Meal Scheme : 25

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 57

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a

centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns

to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400901

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : P/S MIR MOHALA HUNDI

99. Total No. of students enrolled in the school? : 23

100. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 58

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400902

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS HUNDI

101. Total No. of students enrolled in the school? : 114

102. Total No. of students covered under Mid Day Meal Scheme :
114

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 59

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010400903

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : P/S SHAALDOGER (E)

103. Total No. of students enrolled in the school? : 35

104. Total No. of students covered under Mid Day Meal Scheme :
35

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 60

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401001

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : GMS GULGAM

105. Total No. of students enrolled in the school? : 129

106. Total No. of students covered under Mid Day Meal Scheme :
129

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 61

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401002

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : P/S BANDPORA

107. Total No. of students enrolled in the school? : 34

108. Total No. of students covered under Mid Day Meal Scheme :
34

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 62

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401003

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : upper pry-sec

Name of School : BHS GULGAM

109. Total No. of students enrolled in the school? : 54

110. Total No. of students covered under Mid Day Meal Scheme :
54

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 63

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401004

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS CHERWARI

111. Total No. of students enrolled in the school? : 99

112. Total No. of students covered under Mid Day Meal Scheme :
99

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 64

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401005

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS MAGRAY MOHALA

113. Total No. of students enrolled in the school? : 54

114. Total No. of students covered under Mid Day Meal Scheme :
54

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 65

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401006

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS GULGAM

115. Total No. of students enrolled in the school? : 4

116. Total No. of students covered under Mid Day Meal Scheme : 4

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 66

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401007

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : P/S RESHIBABA

117. Total No. of students enrolled in the school? : 9

118. Total No. of students covered under Mid Day Meal Scheme : 9

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu

displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 67

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401008

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : P/S SHEIKH MOHALA

119. Total No. of students enrolled in the school? : 18

120. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 68

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close

supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401009

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS TANGWARI

121. Total No. of students enrolled in the school? : 137

122. Total No. of students covered under Mid Day Meal Scheme :
137

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 69

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401010

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : P/S DALDAGEN

123. Total No. of students enrolled in the school? : 14

124. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 70

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401011

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS PAYERPORA

125. Total No. of students enrolled in the school? : 72

126. Total No. of students covered under Mid Day Meal Scheme :
72

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 71

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401013

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS WADER

127. Total No. of students enrolled in the school? : 43

128. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 72

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401014

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : P/S PETHWADER ALLACHIZAB (E)

129. Total No. of students enrolled in the school? : 15

130. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 73

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401015

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : P/S SHART GULGAM (E)

131. Total No. of students enrolled in the school? : 35

132. Total No. of students covered under Mid Day Meal Scheme :
35

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 74

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401101

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : BMS ALLACHIZEB

133. Total No. of students enrolled in the school? : 111

134. Total No. of students covered under Mid Day Meal Scheme :
111

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 75

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401102

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : P/S RAWATH MOHALA

135. Total No. of students enrolled in the school? : 32

136. Total No. of students covered under Mid Day Meal Scheme :
32

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 76

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a

centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns

to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401103

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS WADER ALLACHIZAB

137. Total No. of students enrolled in the school? : 40

138. Total No. of students covered under Mid Day Meal Scheme :
40

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 77

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401104

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS SHESHERMALI

139. Total No. of students enrolled in the school? : 16

140. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 78

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401202

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : upper pry-sec

Name of School : BHS AWOORA

141. Total No. of students enrolled in the school? : 60

142. Total No. of students covered under Mid Day Meal Scheme :
60

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 79

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close

supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401203

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS GUJARPATI MANWAN

143. Total No. of students enrolled in the school? : 210

144. Total No. of students covered under Mid Day Meal Scheme :
210

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 80

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close

supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401204

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS MUQAM

145. Total No. of students enrolled in the school? : 88

146. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 81

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401205

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS AWOORA (GIRLS)

147. Total No. of students enrolled in the school? : 117

148. Total No. of students covered under Mid Day Meal Scheme :
117

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 82

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close

supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401206

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS LONE MOHALA

149. Total No. of students enrolled in the school? : 36

150. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 83

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401207

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS AWOORA

151. Total No. of students enrolled in the school? : 40

152. Total No. of students covered under Mid Day Meal Scheme :
40

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 84

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401208

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS BRUN MOHALA

153. Total No. of students enrolled in the school? : 46

154. Total No. of students covered under Mid Day Meal Scheme :
46

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 85

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401209

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS HARKARPORA

155. Total No. of students enrolled in the school? : 55

156. Total No. of students covered under Mid Day Meal Scheme :
55

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 86

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401210

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS MIR MUQAM (PAYEEN)

157. Total No. of students enrolled in the school? : 106

158. Total No. of students covered under Mid Day Meal Scheme :
106

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 87

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401211

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS MIR MUQAM (BALA)

159. Total No. of students enrolled in the school? : 114

160. Total No. of students covered under Mid Day Meal Scheme :
114

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 88

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close

supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401212

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS RESHIWARI

161. Total No. of students enrolled in the school? : 15

162. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 89

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close

supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401213

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS RESHIWARI

163. Total No. of students enrolled in the school? : 142

164. Total No. of students covered under Mid Day Meal Scheme :
142

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 90

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401214

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS ZAMRAN AWOORA

165. Total No. of students enrolled in the school? : 26

166. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 91

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close

supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401215

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : P/S BRAN AWOORA (E)

167. Total No. of students enrolled in the school? : 43

168. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 92

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401216

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : P/S KAGANI MOHALLA (E)

169. Total No. of students enrolled in the school? : 26

170. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 93

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close

supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401217

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : P/S RESHWARI AWOORA (E)

171. Total No. of students enrolled in the school? : 35

172. Total No. of students covered under Mid Day Meal Scheme :
35

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 94

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close

supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401302

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : upper pry-sec

Name of School : BHS LADERWAN

173. Total No. of students enrolled in the school? : 20

174. Total No. of students covered under Mid Day Meal Scheme :
20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 95

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401303

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : GMS LADERWAN

175. Total No. of students enrolled in the school? : 63

176. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 96

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401304

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS SHEIKH MOHALA

177. Total No. of students enrolled in the school? : 60

178. Total No. of students covered under Mid Day Meal Scheme :
60

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 97

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401305

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS KAWARI

179. Total No. of students enrolled in the school? : 70

180. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 98

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a

centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns

to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401306

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS MALIK MOHALA

181. Total No. of students enrolled in the school? : 17

182. Total No. of students covered under Mid Day Meal Scheme :
17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 99

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401307

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS KHAN MOHALA

183. Total No. of students enrolled in the school? : 89

184. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 100

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401308

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS LADERNAGH

185. Total No. of students enrolled in the school? : 18

186. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 101

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401309

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS LADERWAN

187. Total No. of students enrolled in the school? : 18

188. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 102

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401310

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS KAMAL WANI MOHALLA

189. Total No. of students enrolled in the school? : 25

190. Total No. of students covered under Mid Day Meal Scheme :
25

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 103

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401311

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS BUNPORA LADERNAGH

191. Total No. of students enrolled in the school? : 36

192. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 104

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401312

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS DAR MOHALLA KAWARI

193. Total No. of students enrolled in the school? : 45

194. Total No. of students covered under Mid Day Meal Scheme :
45

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 105

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401401

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : BMS ZIRHAMA

195. Total No. of students enrolled in the school? : 132

196. Total No. of students covered under Mid Day Meal Scheme :
132

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 106

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401402

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS MOHALA JAMAL KHAN

197. Total No. of students enrolled in the school? : 36

198. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 107

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401403

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS CHAPRAN

199. Total No. of students enrolled in the school? : 91

200. Total No. of students covered under Mid Day Meal Scheme :
91

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 108

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401404

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : MPS SHEIKHPORA

201. Total No. of students enrolled in the school? : 36

202. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 109

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close

supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401405

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS GUJARPATHI

203. Total No. of students enrolled in the school? : 101

204. Total No. of students covered under Mid Day Meal Scheme :
101

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 110

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401406

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS SARI ZIRHAMA

205. Total No. of students enrolled in the school? : 28

206. Total No. of students covered under Mid Day Meal Scheme :
28

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 111

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401407

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS KHOJA MOHALLA

207. Total No. of students enrolled in the school? : 20

208. Total No. of students covered under Mid Day Meal Scheme :
20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 112

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401408

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS KHAN CHECK

209. Total No. of students enrolled in the school? : 84

210. Total No. of students covered under Mid Day Meal Scheme :
84

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 113

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401409

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS KHOJA MOHALLA ZIRHAMA (E)

211. Total No. of students enrolled in the school? : 27

212. Total No. of students covered under Mid Day Meal Scheme :
27

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 114

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401410

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS SAIBANARD GUJARPATHI

213. Total No. of students enrolled in the school? : 26

214. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 115

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

forflang area

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401501

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS DOGA

215. Total No. of students enrolled in the school? : 15

216. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 116

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401502

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS KUCHIBAN

217. Total No. of students enrolled in the school? : 47

218. Total No. of students covered under Mid Day Meal Scheme :
47

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 117

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

forflang area

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401503

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pr up pr and sec

Name of School : Govt. Sec. School JUMAGUND

219. Total No. of students enrolled in the school? : 42

220. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 118

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

forflang area

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close

supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401504

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS BANDWALI

221. Total No. of students enrolled in the school? : 15

222. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 119

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

forflang area

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401505

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS ATTARD JUMAGAND

223. Total No. of students enrolled in the school? : 16

224. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 120

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

forflang area

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401506

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS LUSARD CUM SAPANWALI JUMAGAND

225. Total No. of students enrolled in the school? : 28

226. Total No. of students covered under Mid Day Meal Scheme :
28

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 121

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

forflang area

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401601

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS MARHAMA

227. Total No. of students enrolled in the school? : 67

228. Total No. of students covered under Mid Day Meal Scheme :
67

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 122

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401602

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS KHORIBAL

229. Total No. of students enrolled in the school? : 31

230. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 123

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close

supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401602

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS KHORIBAL

231. Total No. of students enrolled in the school? : 31

232. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 123

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401604

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS DARIBAL

233. Total No. of students enrolled in the school? : 45

234. Total No. of students covered under Mid Day Meal Scheme :
45

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 125

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401605

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS TANGPETHRI

235. Total No. of students enrolled in the school? : 64

236. Total No. of students covered under Mid Day Meal Scheme :
64

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 126

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401606

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS DARIBAL BALA MARHAMA

237. Total No. of students enrolled in the school? : 16

238. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 127

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close

supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401801

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS HANJIPORA

239. Total No. of students enrolled in the school? : 83

240. Total No. of students covered under Mid Day Meal Scheme :
83

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 128

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401802

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : P/S RATHER MOHALLA HANJIPORA

241. Total No. of students enrolled in the school? : 29

242. Total No. of students covered under Mid Day Meal Scheme :
29

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 129

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010401803

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : P/S LONE MOHALLA HANJIPORA

243. Total No. of students enrolled in the school? : 31

244. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 130

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010402001

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : P/S MIR MOHALLA KAWARI

245. Total No. of students enrolled in the school? : 14

246. 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?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 131

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010402002

Province : Kashmir

District Kupwara

Block of District : Qadir Abad

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : Pry- only

Name of School : PS PATHAN MOHALLA KAWARI

247. Total No. of students enrolled in the school? : 20

248. Total No. of students covered under Mid Day Meal Scheme :
20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 132

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No

Office of the Chief Education officer, Kupwara

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Trehgam

UDISE Code of School : 01010402101

Province : 0

District Kupwara

Block of District : Trehgam

School Educational Zone : Trehgam

CRC : Shumnagh

Type of School : pry- upper -pry

Name of School : UPS SOLINA

249. Total No. of students enrolled in the school? : 92

250. Total No. of students covered under Mid Day Meal Scheme :
92

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Through CA&PD Dept.

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through CA&PD Dept.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and MDM incharge.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Kupwara(Manue Displayed)

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes MDM committee and MDM incharge

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes it is by 4.2 by 133

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes-2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Experts are engaged Training programmes conducted by deptt

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.helpers engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer and district nodal officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprise checks are conducted by the implementation committee to 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?

No