

Name of State : UT, Chandigarh			
Name of District : UT, Chandigarh			
Name of School : GMSSS-15 (Govt. / Aided / Local Bodies/ EGS & AIE Centers)			
Sr. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	590 (Class 1 <sup>st</sup> to 8 <sup>th</sup> )	Our school has cluster based kitchen and providing the meals to surrounding 5 schools also
2	Food Grains:		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Supply is taken from FCI through Education Department.	
2(ii)	What are the arrangements for transporting food grains from FCI godown /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 trucks hired by education department. Quality of food grains is good as per FCI and the quantity is checked in the schools.	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	The ingredients used in cooking the meal are of agamark and approved quality. Fresh and seasonal Vegetables/pulses of good quality are added as per the department norms, checked by organizer and SMC regularly. Fruits and eggs are not served.	
3(ii)	How is the calorific value (450 calories and 12 gms of protein to every child at primary level & 700 calories and 20 gms of protein to every child at upper primary level ensured?	Try to maintain the amount of protein and fats as per the department norms but the overall calorie consumption of the students may be less due to less consumption of MDM by them. The consumption per child is: Pulses – 20 to 30 gms. Ghee -5 to 7.5 gms. Grains (rice/wheat) – 80 to 90 gms. Vegetables- 50 to 75 gms.	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assessment is done by labs through Education Department.	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Education Department. Yes, it is displayed in the school.	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, The standard prescription is sent by the Department and is followed.	

3(vii)	Are eggs, fruits etc being served and how frequently?	No	
4	Monitoring:	Yes, by the SMC.	
4(i)	Whether Regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?		
4(ii)	Whether cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, by the organizer and the MDM in charge.	
4(iii)	Whether timely procurement of Ingredients, fuel etc of good quality is monitored on weekly basis?	YES	
4(iv)	Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	YES	
4(v)	Whether raw material is inspected daily 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	Infrastructure: Kitchen-cum-store / Storage Bins / Utensils / water / Fuel	YES, 40*55ft 2200 sq. ft 204.6 sq.m.	
5(i)	Whether school / Centre has pucca kitchen-cum-store as per specification of para 4.2 r/w Ann.9? If yes then give size and other details of kitchen and store, both separately.		
5(ii)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?	N.A	
5(iv)	Whether school / Centre has Storage Bins? If yes, give number, size and nature of Bins.	YES 1 big Drum of steel for rice (6 quintals) 1 big Drum of steel for atta ( 5 quintals) 2 steel almirahs for storage of spices and pulses. Various small drums for storage of raw cooked items	
5(v)	Whether the school / Centre has Cooking Utensils? If yes, give their number and size.	YES 3 big cookers – 108 L capacity each	

		6 small cookers- 22 L capacity each 4 big patilas of Top 27" Base 24, 10 medium patilas top 22" Base 20" 2 big kadai (Approx. 10 kg Halwa can be prepared in each) 2 small kadai ((Approx. 5 kg Halwa can be prepared in each)	
5(vi)	Whether the school / Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes, as usual all students are suppose to bring their own Tiffin's and spoons but if they fail to bring it then the school provides them plate and spoon. School have sufficient utensils to meet the demand of Mid Day Meal.	
5(vii)	Whether the school Centre has functional hand wash facility / counters with soap? If yes, give their number	Yes, 20 taps.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	
5(ix)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Food is served in classrooms only.	
5(xi)	Nature of fuel being used (gas bases, smokeless chullhas, traditional method of firewood, kerosene, etc)	LPG based.	
5(xii)	Reason for not using gas bases cooking and proposal to convert.	N.A	
6	Infrastructure: Capacity Building:	The teachers and organizers are trained through training programmes at CIHM-42 and meeting by Education Department through cascade plan.	
6(i)	Details of Plan to train Teachers and organizers / cooks/ helpers?		
6(ii)	Are VECs (Village Education Committees), SMCs(Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc oriented for effective implementation through their close supervision?		
7	Role of Teachers		As per the guidelines given by the
7(i)	Details of orienting Teachers regarding their role in the Scheme?		

			department from time to time.
7(ii)	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	SMC members have been trained under SSA in November, December 2016.	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc	YES	
8	Cooks:	Cook -1	
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups (v) Any other	Cook-Cum-Helpers - 16	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii)	Total No. of Organizers, cooks & helpers:	1 Organizer 1 Cook 16 Helpers.	
8(iv)	Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains etc before using, and good practices of cooking, prior to employing / deploying them on the job for preparing Mid Day Meal for children.	YES	
8(v)	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper	Organizer- Rs. 9000/- per month Cook- Rs. 8500/- per month Helper – Rs. 3000/- per month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Schools engage the cooks through SMC as per the norms of the Department.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	NO	
9	Steering-cum-Monitoring Committees:	At district level once in a month with the help of department.	SMC is daily monitoring the scheme.
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?		
10	Mobilization of mothers / representatives of local bodies:	Mostly parents of students are engaged as cooks cum helpers.	
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram Panhayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As an output the enrolments of the students has increased.	

10(ii)	What are the mechanisms for monitoring the Scheme?		PCS & HCS officers are monitoring the scheme on regular basis.
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	NO	Yes evaluation is done by the SMC regularly.
11	External evaluation of the programme:	NO	
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		