Name of State : UT, Chandigarh

Name of District : UT, Chandigarh

Name of School: GMSSS-44

(Govt. / Aided / Local Bodies/ EGS & AIE Centres

Sr. No.	(Govt. / Aided / Local Bodie Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	810 (1 st to 8 th)	As this school has cluster based kitchen and providing the meals to 3 surrounding schools also.
2	Food Grains:	Supply taken from FCI through	
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	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?	Trucks arranged through Education Department	
3	Cooking of Meal:	By organizer and teacher	Fruits and eggs
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	incharge supply taken from vegetable supplier daily maintained by MDM committee and SMC members.	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?	As per norms prescribed by the Department, we try to maintain but intake of Chandigarh students is less we serve 80 gm of grains 25 gm pulses 75 gm vegetables daily.	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assessment is done by Microbiology, Chemical testing labs and FSSAI through Education Department.	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Education department , Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes Dieticians & Doctors arranged by Deptt.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes Food is Prepared According to Norms by Education Department	
3(vii)	Are eggs, fruits etc being served and how frequently?	No	
4	Monitoring:	Yes by Principal, Vice Principal	
4(i)	Whether Regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?	and MDM Incharge and SMC Members, Day Teacher and Class Teacher in class.	
4(ii)	Whether cleanliness in cooking, serving and	Yes, organizer and MDM	

consumption of michary mean is being monitored on daily basis, if yes then by whom? Whether timely procurement of Ingredients, fuelet of good quality is monitored on weekly basis? 4(iv) Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? 4(v) Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? 5 Infrastructure: Kitchen-cum-store / Storage Bins / Utensils / water / Fuel 5(i) Whether school / Centre has pucca kitchen-cum-store as per specification of para 4.2 r/w Ann.97 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? (Fuel) (Fue		and the second s	in alcourage and Cook access had not a	
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	venetables muless are and elegating word	T	1
	vegetables, pulses, grains and cleaning used utensils?		
5(x)	Whether the school / centre has a suitable and	Food served in the class room	
	child friendly eating place, say a dining room or	only	
	veranda? If yes, give its size and other details		
	for arrangements for light and air.		
5(xi)	Nature of fuel being used (gas bases, smokeless	LPG bases	
	chullhas, traditional method of firewood,		
F(v::)	kerosene, etc)	N. A	
5(xii)	Reason for not using gas bases cooking and proposal to convert.	N.A	
6	Infrastructure: Capacity Building:	Through training programs and	
6(i)	Details of Plan to train Teachers and organizers	Meeting by Edu. Department at	
(1)	/ cooks/ helpers?	CIHM sector-42 and Through	
		Cascade plan	
6(iii)	Are VECs (Village Education Committees),	Yes, SMC's.	
	SMCs(Steering and Monitoring Committee),	Most of the Mothers are	
	MTAs (Mothers-Teachers Association), etc	working as Cook-cum-helper	
	oriented for effective implementation through		
_	their close supervision?		
7	Role of Teachers	As Per guidelines given by the	
7(i)	Details of orienting Teachers regarding their role in the Scheme?	Education Department from time to time.	
	Tole III the Scheme!	Supervision of Raw and Cooked	
		Food and maintain Hygiene and	
		cleanliness	
7(ii)	Has a training module been developed in 20		SMC Members
	days in-service training for teachers under SSA		have been
	(Sarva Siksha Abhiyaan)? Details of Teacher		trained under
	training conducted in this regard.		SSA in
			November-
7/	Adhada a baabaa a a a a a baabaa a baabaa a		December 2016.
7(iii)	Whether teachers are using the scheme to	Vos	
	educate children about hygiene, discipline, social equity, conservation of water, etc	Yes	
8	Cooks:	No. of Cook =1	
8(i)	Who is cooking the meal? (Please give breakup)	Cook cum Helpers =15	
0(1)	(i) Cooks/helpers engaged by the	Cook cam ricipers 15	
	Department/village Panchayat		
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified	No	
	whether their selection is in accordance with		
8(iii)	the guidelines of MDM Scheme. Total No. of Organizers, cooks & helpers:	Organizer – 1	
0(111)	Total No. of Organizers, Cooks & Helpers:	Cook-1	
		Cook cum Helpers-15	
8(iv)	Are cooks/helpers given training (atleast 15	Yes, Some of the Helpers have	
-()	days) on cleanliness, personal hygiene, cleaning	been trained by CIHM-42 and	
	of cooking area, cleaning and washing of food	rest of them trained by the	
	grains etc before using, and good practices of	already trained.	

	cooking, prior to employing / deploying them		
	on the job for preparing Mid Day Meal for children.		
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 Helpers-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?	Mid Day Meal Committee alongwith the Principal and SMC Members Appoints the cook and helpers as per the norms of department.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering-cum-Monitoring Committees:	Yes, District Level Meeting held	SMC Meeting
9(i)	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	with the Education Department from time to time.	once a month at level.
10	Mobilization of mothers / representatives of local bodies:	Maximum Mothers are working as Cook cum Helpers. No. of	
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?	beneficiaries have increased. Parent's satisfaction is achieved. Parents tasting register has been maintained.	
10(ii)	What are the mechanisms for monitoring the Scheme?	PCS/HCS officers of Education Department and SMC Members are involved in the monitoring scheme.	
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11	External evaluation of the programme:		External
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Yes	evaluation is done by SMC Members