

Name of State : UT, Chandigarh			
Name of District : UT, Chandigarh			
Name of School : Vedic Girls Sr. Sec. School, Old Manimajra, Chandigarh (Govt. / Aided / Local Bodies/ EGS & AIE Centres)			
Sr. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	408 (1 st – 8 th)	Mid Day Meal is provided to the students of the school through Centralized Cooking Institutes i.e. CIHM-42, AIHM-42 & CITCO.
2	Food Grains:	Cooked Meals received from Centralized Kitchens	
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2(ii)	What are the arrangements for transporting food grains from FCI godown /Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	-do-	
3	Cooking of Meal:	3 MDM Inspectors & 20 Supervisors have been engaged by the department and deployed at the Centralized kitchens to ensure that the meal cooked by the kitchens is as per Mid Day Meal menu approved by the Education Department and norms fixed by MHRD/Department.	
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?		
3(ii)	How is the calorific value (450 calories and 12 gms of protein to every child at primary level & 700 calories and 20 gms of protein to every child at upper primary level ensured?	Because the intake capacity of Students of UT Chandigarh is less, however efforts are made to maintain the Calorific value as per norms prescribed by MHRD.	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Microbiological and Chemical Testing of Cooked food is got done from the Govt. Approved NABL accredited Labs.	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	MDM Menu is planned by the State Level SMC and it is displayed at School Level.	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes, MDM menu is approved by the competent authority with the consultation of Dieticians of PGIMER, GMHS-32 and GMSH-16.	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, Quantity of Vegetable, Dal/Lentils as per Norms fixed by the MHRD, GOI. 3 MDM Inspectors & 20 Supervisors have been engaged by the department and deployed at the Centralized kitchens to ensure that the meal cooked by the kitchens is as per norms fixed by MHRD/Department.	
3(vii)	Are eggs, fruits etc being served and how frequently?	No	
4	Monitoring:	Yes, Principal, Vice Principal and teacher incharge of MDM and SMC Members and Class incharges ensured the same.	
4(i)	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 Head of the School and MDM Teacher Incharge.	
4(iii)	Whether timely procurement of Ingredients, fuel etc of good quality is monitored on weekly basis?	Not Applicable because Cooked Meals are supplied by Centralized Kitchens	
4(iv)	Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	-do-	
4(v)	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	-do-	
5	Infrastructure: Kitchen-cum-store / Storage Bins / Utensils / water / Fuel	-do-	
5(i)	Whether school / Centre has pucca kitchen-cum-store as 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?	Yes, Cooked Food is procured on rotation basis from 3 Centralized Cooking Institutes (CIHM-42, AIHM-42 & CITCO-17) located within the city and within the radius of 8 kms and reach the school within 45 minutes in Hot, Good and Eatable Condition.	
5(iii)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	Microbiological and Chemical Testing of Cooked food is got done from the Govt. Approved NABL accredited Labs on monthly basis.	
5(iv)	Whether school / Centre has Storage Bins? If yes, give number, size and nature of Bins.	Not Applicable because Cooked Meals are supplied by Centralized Kitchens	
5(v)	Whether the school / Centre has Cooking Utensils? If yes, give their number and size.	-do-	
5(vi)	Whether the school / Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes, Sufficient eating plates are available in each school. Generally school students bring their own tiffins and spoons but if they fail to bring the tiffin then school provide them plates and spoons.	
5(vii)	Whether the school Centre has functional hand wash facility / counters with soap? If yes, give their number	Yes, Multi taps facility	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	
5(ix)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Not Applicable because Cooked Meals are supplied by Centralized Kitchens	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or	Food served in the class rooms 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 chullhas, traditional method of firewood, kerosene, etc)	Cooked Meals are supplied by Centralized Kitchens which is prepared on LPG.	
5(xii)	Reason for not using gas bases cooking and proposal to convert.	-NA-	
6	Infrastructure: Capacity Building:	Teachers, Organizers & Cook-cum-helpers get train through reputed Hotel Management Institutes i.e. CIHM-42 & AIHM-42 and on CASCADE basis as per MDM guidelines.	
6(i)	Details of Plan to train Teachers and organizers / cooks/ helpers?		
6(iii)	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc oriented for effective implementation through their close supervision?	Yes, SMCs	
7	Role of Teachers	Important role in distribution and sensitizing students & maintaining hygiene as per the Guidelines.	
7(i)	Details of orienting Teachers regarding their role in the Scheme?		
7(ii)	Has a training module been developed in 20 days in-service training for teachers under SSA (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:	Cooked Meal is being supplied by Centralized Kitchens viz AIHM-42, CIHM-42 & CITCO (Hotel Shivalikview)	
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the 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 whether their selection is in accordance with the guidelines of MDM Scheme.	Not Applicable	
8(iii)	Total No. of Organizers, cooks & helpers:	3 Cook-cum-helpers engaged at school level to serve the MDM and Washing of Utensils.	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains etc before using, and good practices of 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	Each Cook-cum-Helper is paid Rs. 3000/- per	

		month. (Rs.1000 as Centre Share + Rs.2000 as UT Share)	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Cook-cum-helpers are engaged by the Head of the School with the consultation of School Management Committee keeping in view the number of meals received and as per norms fixed by the MHRD, GOI.	
8(vii)	Have Self-Help Groups been tapped for the programme? (If not, constraints in this regard)	Mostly mothers of students are engaged by the school.	
9	Steering-cum-Monitoring Committees:	Yes, a Steering-cum-monitoring committee has been constituted at District Level and its meetings are held regularly.	
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:	Mothers of students/SMC members are involved in supervision of MDM.	
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?		
10(ii)	What are the mechanisms for monitoring the Scheme?	PCS/HCS Officers of Chandigarh Administration and Senior Officers of Educational Department are monitoring the scheme on regular basis.	
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	Mid Day Meal Scheme is regularly assessed at the level of District Education Office.	
11	External evaluation of the programme:	Yes, Evaluation is done by SMC Members	
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		