

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 274

UDISE Code of School : 1141402605

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : HSS

Name of School : HSS Bhoond

1.Total No. of students enrolled in the school? : 100

Total No. of students covered under Mid Day Meal Scheme : 100

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

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 04 Qtl, Plastic Bin

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

01 Cooker 15 ltr ,

02 Patilas-20 ltr each, 01 serving spoon & 01 Khoucha

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

50 Plates & 50 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 275

UDISE Code of School : 1141400201

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : High

Name of School : GHS Basohli

1.Total No. of students enrolled in the school? : 107

Total No. of students covered under Mid Day Meal Scheme : 107

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

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 04 Qtl, Plastic Bin

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

01 Cooker 15 ltr ,

02 Patilas-20 ltr each, 01 serving spoon & 01 Khoucha

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

50 Plates & 50 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 276

UDISE Code of School : 1141400601

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : MMS Basohli

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

Total No. of students covered under Mid Day Meal Scheme : 33

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

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 02 Qtl, Plastic Bin

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

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

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

35 Plates & 35 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 277

UDISE Code of School : 1141400801

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : GMS Basohli

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

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

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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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 02 Qtl, Plastic Bin

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

2 Cooker 10 ltr ,

02 Patilas-15 ltr each,01 serving spoon & 01 Khoucha

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

35 Plates & 35 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 278

UDISE Code of School : 1141400804

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Ambedkar Basohli

1.Total No. of students enrolled in the school? : 16

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 279

UDISE Code of School : 1141400106

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Kudera

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

Total No. of students covered under Mid Day Meal Scheme : 33

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

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 280

UDISE Code of School : 1141400401

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Seri mohalla

1.Total No. of students enrolled in the school? : 2

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 281

UDISE Code of School : 1141400803

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : UPS Barlachougan

1.Total No. of students enrolled in the school? : 62

Total No. of students covered under Mid Day Meal Scheme : 62

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

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 02 Qtl, Plastic Bin

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

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

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

35 Plates & 35 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 282

UDISE Code of School : 1141400102

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Plahi

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

Total No. of students covered under Mid Day Meal Scheme : 5

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

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 283

UDISE Code of School : 1141400101

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : GPS Plahi

1.Total No. of students enrolled in the school? : 2

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 284

UDISE Code of School : 1141400104

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : GPS Diara

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

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 285

UDISE Code of School : 1141400105

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : GPS Pathiara

1.Total No. of students enrolled in the school? : 32

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 286

UDISE Code of School : 1141400901

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : MS Rehan

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

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 02 Qtl, Plastic Bin

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

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

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

35 Plates & 35 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 287

UDISE Code of School : 1141400903

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : MS Mandla

1.Total No. of students enrolled in the school? : 89

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 02 Qtl, Plastic Bin

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

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

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

35 Plates & 35 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 288

UDISE Code of School : 1141400902

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Madrakh

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

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 289

UDISE Code of School : 1141400908

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Kulthi

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

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 290

UDISE Code of School : 1141400905

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : GPS Rehan

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

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 291

UDISE Code of School : 1141400906

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Drabber

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

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 292

UDISE Code of School : 1141400107

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Daloh

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

Total No. of students covered under Mid Day Meal Scheme : 13

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

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 293

UDISE Code of School : 1141400913

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : High

Name of School : HS Thein

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

Total No. of students covered under Mid Day Meal Scheme : 44

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

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 04 Qtl, Plastic Bin

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

01 Cooker 15 ltr ,

02 Patilas-20 ltr each, 01 serving spoon & 01 Khoucha

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

50 Plates & 50 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 294

UDISE Code of School : 1141400904

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : MS Domar

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

Total No. of students covered under Mid Day Meal Scheme : 44

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

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 02 Qtl, Plastic Bin

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

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

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

35 Plates & 35 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 295

UDISE Code of School : 1141400910

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : MS Gharti

1.Total No. of students enrolled in the school? : 34

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 02 Qtl, Plastic Bin

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

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

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

35 Plates & 35 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 296

UDISE Code of School : 1141401201

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : GPS Thein

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

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 297

UDISE Code of School : 1141401301

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Kalmari

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

Total No. of students covered under Mid Day Meal Scheme : 13

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

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 298

UDISE Code of School : 1141401007

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Tukker

1.Total No. of students enrolled in the school? : 16

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 299

UDISE Code of School : 1141401203

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Rall

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

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 300

UDISE Code of School : 1141401202

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Jambli

1.Total No. of students enrolled in the school? : 4

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 301

UDISE Code of School : 1141401206

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Kasoori

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

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 302

UDISE Code of School : 1141401207

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Nora

1.Total No. of students enrolled in the school? : 32

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 303

UDISE Code of School : 1141402801

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : High

Name of School : HS Plakh

1.Total No. of students enrolled in the school? : 71

Total No. of students covered under Mid Day Meal Scheme : 71

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

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 04 Qtl, Plastic Bin

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

01 Cooker 15 ltr ,

02 Patilas-20 ltr each, 01 serving spoon & 01 Khoucha

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

50 Plates & 50 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 304

UDISE Code of School : 1141402702

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : GMS Fornot

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

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 02 Qtl, Plastic Bin

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

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

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

35 Plates & 35 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 305

UDISE Code of School : 1141402701

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : MS Thanoon

1.Total No. of students enrolled in the school? : 26

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 02 Qtl, Plastic Bin

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

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

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

35 Plates & 35 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 306

UDISE Code of School : 1141402802

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Proper Plakh

1.Total No. of students enrolled in the school? : 10

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 307

UDISE Code of School : 1141402703

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Sanki

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

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 308

UDISE Code of School : 1141402704

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Bhanagar

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

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 309

UDISE Code of School : 1141401101

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Marta

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

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 310

UDISE Code of School : 1141401302

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Marthani

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

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 311

UDISE Code of School : 1141401103

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : High

Name of School : HS Sialag

1.Total No. of students enrolled in the school? : 155

Total No. of students covered under Mid Day Meal Scheme : 155

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

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 04 Qtl, Plastic Bin

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

01 Cooker 15 ltr ,

02 Patilas-20 ltr each, 01 serving spoon & 01 Khoucha

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

50 Plates & 50 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 312

UDISE Code of School : 1141401104

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : High

Name of School : HS Bhiker

1.Total No. of students enrolled in the school? : 94

Total No. of students covered under Mid Day Meal Scheme : 94

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

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 04 Qtl, Plastic Bin

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

01 Cooker 15 ltr ,

02 Patilas-20 ltr each, 01 serving spoon & 01 Khoucha

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

50 Plates & 50 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 313

UDISE Code of School : 1141401105

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Lower Bhiker

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

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

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

no

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

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

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

YES, 1, 01 Qtl, Plastic Bin

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

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

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

25 Plates & 25 Glass.

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

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

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

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

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

NO

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

YES

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

YES

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

COOK CUM HELPER

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.

NO

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

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

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

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

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

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

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

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 314

UDISE Code of School : 1141401100

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Nasalad

1.Total No. of students enrolled in the school? : 45

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

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

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

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

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

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

District Officere Concerned. There is a prescribed weekly menu and 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?

no

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

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 315

UDISE Code of School : 1141401001

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Platch

1.Total No. of students enrolled in the school? : 50

Total No. of students covered under Mid Day Meal Scheme : 50

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 316

UDISE Code of School : 1141401204

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Sello

1.Total No. of students enrolled in the school? : 32

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 317

UDISE Code of School : 1141401003

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Upper Reedi

1.Total No. of students enrolled in the school? : 34

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 318

UDISE Code of School : 1141401006

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : NPS Dhar Sialg

1.Total No. of students enrolled in the school? : 30

Total No. of students covered under Mid Day Meal Scheme : 30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 319

UDISE Code of School : 1141401005

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : MS Jandrota

1.Total No. of students enrolled in the school? : 49

Total No. of students covered under Mid Day Meal Scheme : 49

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 02 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

35 Plates & 35 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 320

UDISE Code of School : 1141401004

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : MS Proongal

1.Total No. of students enrolled in the school? : 33

Total No. of students covered under Mid Day Meal Scheme : 33

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 02 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

35 Plates & 35 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 321

UDISE Code of School : 1141401002

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : MS Saman

1.Total No. of students enrolled in the school? : 80

Total No. of students covered under Mid Day Meal Scheme : 80

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the responsibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 02 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

35 Plates & 35 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 322

UDISE Code of School : 1141401010

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : GPS Jandrola

1.Total No. of students enrolled in the school? : 6

Total No. of students covered under Mid Day Meal Scheme : 6

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 323

UDISE Code of School : 1141401009

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : MS Kharana

1.Total No. of students enrolled in the school? : 63

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 02 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

35 Plates & 35 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 324

UDISE Code of School : 1141401011

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Blow

1.Total No. of students enrolled in the school? : 8

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the responsibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 325

UDISE Code of School : 1141401501

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : MS Ghagore

1.Total No. of students enrolled in the school? : 97

Total No. of students covered under Mid Day Meal Scheme : 97

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 02 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

35 Plates & 35 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 326

UDISE Code of School : 1141401504

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Batara

1.Total No. of students enrolled in the school? : 16

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 327

UDISE Code of School : 1141401506

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Kakdera

1.Total No. of students enrolled in the school? : 9

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SURVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITYHAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 328

UDISE Code of School : 1141401503

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Danni

1.Total No. of students enrolled in the school? : 8

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 329

UDISE Code of School : 1141401409

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Tehra

1.Total No. of students enrolled in the school? : 6

Total No. of students covered under Mid Day Meal Scheme : 6

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 330

UDISE Code of School : 1141401404

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Janan

1.Total No. of students enrolled in the school? : 11

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 331

UDISE Code of School : 1141401410

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Kharlad

1.Total No. of students enrolled in the school? : 11

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 332

UDISE Code of School : 1141401403

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : High

Name of School : HS Sananghat

1.Total No. of students enrolled in the school? : 141

Total No. of students covered under Mid Day Meal Scheme : 141

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 04 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 15 ltr ,

02 Patilas-20 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

50 Plates & 50 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 333

UDISE Code of School : 1141401106

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : MS Banji

1.Total No. of students enrolled in the school? : 70

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 02 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

35 Plates & 35 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 334

UDISE Code of School : 1141401108

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : GPS Sananghat

1.Total No. of students enrolled in the school? : 38

Total No. of students covered under Mid Day Meal Scheme : 38

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 335

UDISE Code of School : 1140401406

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Faroolu

1.Total No. of students enrolled in the school? : 6

Total No. of students covered under Mid Day Meal Scheme : 6

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 336

UDISE Code of School : 1141401405

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Samood

1.Total No. of students enrolled in the school? : 7

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 337

UDISE Code of School : 1141402101

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Dhakki

1.Total No. of students enrolled in the school? : 28

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 338

UDISE Code of School : 1141402115

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Pooden

1.Total No. of students enrolled in the school? : 16

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 339

UDISE Code of School : 1141402105

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Riana drabber

1.Total No. of students enrolled in the school? : 16

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 340

UDISE Code of School : 1141402109

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : High

Name of School : HS Jhanker

1.Total No. of students enrolled in the school? : 74

Total No. of students covered under Mid Day Meal Scheme : 74

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 04 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 15 ltr ,

02 Patilas-20 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

50 Plates & 50 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 341

UDISE Code of School : 1141402102

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : Ms Band

1.Total No. of students enrolled in the school? : 41

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 02 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

35 Plates & 35 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 342

UDISE Code of School : 1141402111

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Papral

1.Total No. of students enrolled in the school? : 16

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 343

UDISE Code of School : 1141402104

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Lehrana

1.Total No. of students enrolled in the school? : 15

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 344

UDISE Code of School : 1141402110

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Lai

1.Total No. of students enrolled in the school? : 11

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 345

UDISE Code of School : 1141402108

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Bhagoon

1.Total No. of students enrolled in the school? : 6

Total No. of students covered under Mid Day Meal Scheme : 6

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 346

UDISE Code of School : 1141402103

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Kathoda

1.Total No. of students enrolled in the school? : 15

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 347

UDISE Code of School : 1141402107

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : High

Name of School : HS Sandher

1.Total No. of students enrolled in the school? : 68

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 04 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 15 ltr ,

02 Patilas-20 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

50 Plates & 50 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 348

UDISE Code of School : 1141402116

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : MS Shara

1.Total No. of students enrolled in the school? : 78

Total No. of students covered under Mid Day Meal Scheme : 78

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 02 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

35 Plates & 35 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 349

UDISE Code of School : 1141401601

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : GPS Sandhar

1.Total No. of students enrolled in the school? : 18

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 350

UDISE Code of School : 1141401702

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Kakroh

1.Total No. of students enrolled in the school? : 12

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 351

UDISE Code of School : 1141401901

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : GMS Saloh

1.Total No. of students enrolled in the school? : 53

Total No. of students covered under Mid Day Meal Scheme : 53

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 02 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

35 Plates & 35 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 352

UDISE Code of School : 1141401602

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Planni

1.Total No. of students enrolled in the school? : 16

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 353

UDISE Code of School : 1141401703

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Khabbal

1.Total No. of students enrolled in the school? : 20

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 354

UDISE Code of School : 1141401701

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Majra

1.Total No. of students enrolled in the school? : 4

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 355

UDISE Code of School : 1141401705

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Talbdhoon

1.Total No. of students enrolled in the school? : 18

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 356

UDISE Code of School : 1141401704

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Toara

1.Total No. of students enrolled in the school? : 33

Total No. of students covered under Mid Day Meal Scheme : 33

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 357

UDISE Code of School : 1141402001

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Khalla

1.Total No. of students enrolled in the school? : 32

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 358

UDISE Code of School : 1141401801

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Nagana

1.Total No. of students enrolled in the school? : 25

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 359

UDISE Code of School : 1141403102

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : MS Dodla

1.Total No. of students enrolled in the school? : 111

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 02 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

35 Plates & 35 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 360

UDISE Code of School : 1141403104

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Lari

1.Total No. of students enrolled in the school? : 25

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 361

UDISE Code of School : 1141403103

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Mohri

1.Total No. of students enrolled in the school? : 8

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 362

UDISE Code of School : 1141403101

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Surli

1.Total No. of students enrolled in the school? : 24

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 363

UDISE Code of School : 1141403105

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Allarnu

1.Total No. of students enrolled in the school? : 18

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 364

UDISE Code of School : 1141403106

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Allnu Duck

1.Total No. of students enrolled in the school? : 22

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the responsibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 365

UDISE Code of School : 1141402201

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : MS Danna

1.Total No. of students enrolled in the school? : 77

Total No. of students covered under Mid Day Meal Scheme : 77

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 02 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

35 Plates & 35 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 366

UDISE Code of School : 1141402609

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : MS Gunidhar

1.Total No. of students enrolled in the school? : 65

Total No. of students covered under Mid Day Meal Scheme : 65

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 02 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

35 Plates & 35 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 367

UDISE Code of School : 1141402610

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : MS Jandraili

1.Total No. of students enrolled in the school? : 23

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 02 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

35 Plates & 35 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 368

UDISE Code of School : 1141402602

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Nuhni

1.Total No. of students enrolled in the school? : 94

Total No. of students covered under Mid Day Meal Scheme : 94

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 369

UDISE Code of School : 1141402601

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : GPS Bhoond

1.Total No. of students enrolled in the school? : 90

Total No. of students covered under Mid Day Meal Scheme : 90

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 370

UDISE Code of School : 1141402903

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : UPS Galodi

1.Total No. of students enrolled in the school? : 14

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 02 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

35 Plates & 35 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 371

UDISE Code of School : 1141402603

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : UPS Kote

1.Total No. of students enrolled in the school? : 90

Total No. of students covered under Mid Day Meal Scheme : 90

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 02 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

35 Plates & 35 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 372

UDISE Code of School : 1141402907

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Tuen

1.Total No. of students enrolled in the school? : 14

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 373

UDISE Code of School : 1141402607

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Kola

1.Total No. of students enrolled in the school? : 23

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 374

UDISE Code of School : 1141402608

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Kangalag

1.Total No. of students enrolled in the school? : 23

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 375

UDISE Code of School : 1141402611

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Kund (Jandrali)

1.Total No. of students enrolled in the school? : 10

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 376

UDISE Code of School : 1141403002

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Majra (Jandrali)

1.Total No. of students enrolled in the school? : 32

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 377

UDISE Code of School : 1141402606

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Lower Kote

1.Total No. of students enrolled in the school? : 20

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 378

UDISE Code of School : 1141402301

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : High

Name of School : HS Hutt

1.Total No. of students enrolled in the school? : 116

Total No. of students covered under Mid Day Meal Scheme : 116

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 04 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 15 ltr ,

02 Patilas-20 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

50 Plates & 50 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 379

UDISE Code of School : 1141402317

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : GPS Hutt

1.Total No. of students enrolled in the school? : 15

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the responsibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 380

UDISE Code of School : 1141402408

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Chinch

1.Total No. of students enrolled in the school? : 2

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 381

UDISE Code of School : 1141402402

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Jamana

1.Total No. of students enrolled in the school? : 25

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 382

UDISE Code of School : 1141402302

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : UPS Kasheer

1.Total No. of students enrolled in the school? : 64

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 02 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

35 Plates & 35 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 383

UDISE Code of School : 1141402307

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Dedra

1.Total No. of students enrolled in the school? : 17

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 384

UDISE Code of School : 1141402316

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : MS Badari

1.Total No. of students enrolled in the school? : 44

Total No. of students covered under Mid Day Meal Scheme : 44

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 02 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

35 Plates & 35 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 385

UDISE Code of School : 1141402405

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Lower Khajura

1.Total No. of students enrolled in the school? : 37

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 386

UDISE Code of School : 1141402310

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Kudera (Hutt)

1.Total No. of students enrolled in the school? : 26

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 387

UDISE Code of School : 1141402306

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Doun

1.Total No. of students enrolled in the school? : 22

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 388

UDISE Code of School : 1141402311

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Sebra

1.Total No. of students enrolled in the school? : 14

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 389

UDISE Code of School : 1141402501

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : MS Khaddi

1.Total No. of students enrolled in the school? : 46

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 02 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

35 Plates & 35 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 390

UDISE Code of School : 1141402503

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Deosal

1.Total No. of students enrolled in the school? : 38

Total No. of students covered under Mid Day Meal Scheme : 38

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 391

UDISE Code of School : 1141402612

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : NPS Upper Kasheer

1.Total No. of students enrolled in the school? : 16

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 392

UDISE Code of School : 1141402401

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : High

Name of School : HS Draman

1.Total No. of students enrolled in the school? : 85

Total No. of students covered under Mid Day Meal Scheme : 85

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 04 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 15 ltr ,

02 Patilas-20 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

50 Plates & 50 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 393

UDISE Code of School : 1141402901

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : MS Janoo

1.Total No. of students enrolled in the school? : 110

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 02 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

35 Plates & 35 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 394

UDISE Code of School : 1141402202

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Trimui

1.Total No. of students enrolled in the school? : 38

Total No. of students covered under Mid Day Meal Scheme : 38

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 395

UDISE Code of School : 1141402904

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Bhoodi

1.Total No. of students enrolled in the school? : 37

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 396

UDISE Code of School : 1141402906

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Kough

1.Total No. of students enrolled in the school? : 32

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 397

UDISE Code of School : 1141402905

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Gujjar Basti

1.Total No. of students enrolled in the school? : 24

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 398

UDISE Code of School : 1141402409

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Dhanu

1.Total No. of students enrolled in the school? : 13

Total No. of students covered under Mid Day Meal Scheme : 13

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 399

UDISE Code of School : 1141402313

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : MS Patrera

1.Total No. of students enrolled in the school? : 44

Total No. of students covered under Mid Day Meal Scheme : 44

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 02 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

35 Plates & 35 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 400

UDISE Code of School : 1141402407

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Tikri

1.Total No. of students enrolled in the school? : 12

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 401

UDISE Code of School : 1141402406

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Darkodi

1.Total No. of students enrolled in the school? : 14

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME



## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 402

UDISE Code of School : 1141402404

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Middle

Name of School : UPS Sallan

1.Total No. of students enrolled in the school? : 56

Total No. of students covered under Mid Day Meal Scheme : 56

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 02 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 10 ltr ,

02 Patilas-15 ltr each, 01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

35 Plates & 35 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 403

UDISE Code of School : 1141402410

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Saroga

1.Total No. of students enrolled in the school? : 56

Total No. of students covered under Mid Day Meal Scheme : 56

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME

## Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Basohli in Kathua

SNO : 404

UDISE Code of School : 1141402502

Province : Jammu

Districts : Kathua

Block of District : Basohli

School Educational Zone : Basohli

CRC : Basohli

Type of School : Primary

Name of School : PS Chamoor

1.Total No. of students enrolled in the school? : 17

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?

FOOD GRAINS ARE PROVIDED BY CAPD deptt. And made available at Govt. Depot/Fair shop nearest to the school

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?

THEY ARE TRANSPORTED BY CAPD DEPTT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER GUIDELINES OF THE SCHEME,50GMS OF VEGETABLES FOR PRIMARY AND 75 GM TO UPS SHOULD BE SERVED IN COOKED MEAL. NO FRUIT AND EGGS ARE SUPPLIED

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?

NUTRIOUS MEAL SERVED IN SCHOOL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NO SYSTEM IS AVAILABLE IN SCHOOL. We try to serve nutritious meal to the children

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

District Officere Concerned. There is a prescribed weekly menu and 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?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes vegetables 50 gm and dal 20 gm primary, vegetables 75 gms and dal 30 gms

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of institution, any parent local administration

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 this is the resposibility of MDM

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?

Not on daily basis

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 they are inspected daily. Yes register entry is made on daily basis

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.

NO

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?

NIL

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?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1, 01 Qtl, Plastic Bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

01 Cooker 7 ltr ,

02 Patilas-10 ltr each,01 serving spoon & 01 Khoucha

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

25 Plates & 25 Glass.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

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 , Well arangement

for light and air.

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.

Nearby Gas Agency not Available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

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 SMC ARE ACTIVELY INVOLVED IN THE MDM SCHEME



7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

YES

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK CUM HELPER

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.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 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?

VILLAGE EDUCATION COMMITTEE

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?

NO

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?

SOME MOTHERS ARE ACTIVELY INVOLVED IN THE SUPERVISION AND PREPARATION OF MID DAY MEAL

10(ii). What are the mechanisms for monitoring the scheme?

ZEO, CEO, DIET PRINCIPAL, AND JOINT DIRECTOR HAVE BEEN DOING MONITORING

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NO BUT DIET PR. HAS BEEN DOING MONITORING OF MDM SCHEME

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

YES, REGISTRAR OF JAMMU UNIVERSITY HAVE BEEN ASSIGNED THE DUTY FOR SOCIAL AUDIT OF MDM SCHEME