

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

SNO : 538

UDISE Code of School : 1141102908

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : Middle

Name of School : Govt.MS Gortha

1.Total No. of students enrolled in the school? : 66

Total No. of students covered under Mid Day Meal Scheme : 66

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

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 539

UDISE Code of School : 1141100511

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Dhardugnoo

Type of School : Primary

Name of School : Govt.NPS Battnoo

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 540

UDISE Code of School : 1141102001

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Dharalta

Type of School : Higher Secondary School

Name of School : Ghss pallan

1.Total No. of students enrolled in the school? : 284

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 541

UDISE Code of School : 1141102503

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Rampur

Type of School : Middle

Name of School : G M S Malti

1.Total No. of students enrolled in the school? : 79

Total No. of students covered under Mid Day Meal Scheme : 79

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

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 542

UDISE Code of School : 1141101002

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : M S boys kp Billawar

Type of School : Primary

Name of School : Govt. Girls pry. school Hottar

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 543

UDISE Code of School : 1141102915

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : Primary

Name of School : NPS upper Reha

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

Total No. of students covered under Mid Day Meal Scheme : 19

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

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 544

UDISE Code of School : 1141101601

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : High School

Name of School : Govt. High School Mooni-B

1.Total No. of students enrolled in the school? : 142

Total No. of students covered under Mid Day Meal Scheme : 82

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

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 545

UDISE Code of School : 1141100504

Province : Jammu

Districts : Kathua

Block of District : Baggan

School Educational Zone : Billawar

CRC : Dhar Dugnoo

Type of School : Middle

Name of School : UPS KHADRI

1.Total No. of students enrolled in the school? : 39

Total No. of students covered under Mid Day Meal Scheme : 39

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

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 546

UDISE Code of School : 1141202904

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Kishanpur

Type of School : Primary

Name of School : GPS UPPER BILLAWAR

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 547

UDISE Code of School : 1141101205

Province : Jammu

Districts : Kathua

Block of District : Mahanpur

School Educational Zone : Billawar

CRC : Chunera

Type of School : Middle

Name of School : Govt. UPS Upper niali

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 548

UDISE Code of School : 1141100602

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : gmskp billawar

Type of School : Middle

Name of School : G M S K P (BLR.)

1.Total No. of students enrolled in the school? : 43

Total No. of students covered under Mid Day Meal Scheme : 43

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

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 549

UDISE Code of School : 1141102703

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : Primary

Name of School : PS kattal

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

Total No. of students covered under Mid Day Meal Scheme : 19

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

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 550

UDISE Code of School : 1141100506

Province : Jammu

Districts : Kathua

Block of District : Baggan

School Educational Zone : Billawar

CRC : Dhar Dugnoo

Type of School : High School

Name of School : High school kund

1.Total No. of students enrolled in the school? : 214

Total No. of students covered under Mid Day Meal Scheme : 122

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

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 551

UDISE Code of School : 1141100501

Province : Jammu

Districts : Kathua

Block of District : Baggan

School Educational Zone : Billawar

CRC : MS Majra

Type of School : High School

Name of School : Govt High School DHARDUGNOO

1.Total No. of students enrolled in the school? : 203

Total No. of students covered under Mid Day Meal Scheme : 131

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

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 552

UDISE Code of School : 1141100210

Province : Jammu

Districts : Kathua

Block of District : Baggan

School Educational Zone : Billawar

CRC : Dehota

Type of School : Primary

Name of School : PS Dhar Ghatti

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 553

UDISE Code of School : 1141102108

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Dharalta

Type of School : Primary

Name of School : Govt ps patti

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 554

UDISE Code of School : 1141102201

Province : Jammu

Districts : Kathua

Block of District : Mandli

School Educational Zone : Billawar

CRC : Rampur

Type of School : Middle

Name of School : M S Rampur

1.Total No. of students enrolled in the school? : 51

Total No. of students covered under Mid Day Meal Scheme : 51

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

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 555

UDISE Code of School : 1141100203

Province : Jammu

Districts : Kathua

Block of District : Baggan

School Educational Zone : Billawar

CRC : Dehota

Type of School : High School

Name of School : Govt HS Dehota

1.Total No. of students enrolled in the school? : 187

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 556

UDISE Code of School : 1141100512

Province : Jammu

Districts : Kathua

Block of District : billawar

School Educational Zone : billawar

CRC : ms majra

Type of School : Primary

Name of School : nps khurana

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 557

UDISE Code of School : 1141102203

Province : Jammu

Districts : Kathua

Block of District : Mandli

School Educational Zone : Billawar

CRC : Govt. Middle School Rampur

Type of School : Primary

Name of School : Govt. Primary School Sheetle Mata

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 558

UDISE Code of School : 1141101004

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Middle School Plail

Type of School : Primary

Name of School : Mobile Primary School Sarangla

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 559

UDISE Code of School : 1141101501

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Plail

Type of School : Middle

Name of School : Dambra

1.Total No. of students enrolled in the school? : 54

Total No. of students covered under Mid Day Meal Scheme : 54

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

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 560

UDISE Code of School : 1141102202

Province : Jammu

Districts : Kathua

Block of District : Mandli

School Educational Zone : Billawar

CRC : Rampur

Type of School : Primary

Name of School : Government primary school Manoha

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 561

UDISE Code of School : 1141102701

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Ms billawar

Type of School : Middle

Name of School : M.s.bather

1.Total No. of students enrolled in the school? : 93

Total No. of students covered under Mid Day Meal Scheme : 93

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

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 562

UDISE Code of School : 1141101202

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : Middle

Name of School : MS Raipur

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 563

UDISE Code of School : 1141101201

Province : Jammu

Districts : Kathua

Block of District : Mahanpur

School Educational Zone : Billawar

CRC : Chunera

Type of School : Middle

Name of School : M S Dhamlar

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 564

UDISE Code of School : 1141101505

Province : Jammu

Districts : Kathua

Block of District : Mahanpur

School Educational Zone : Billawar

CRC : Plail

Type of School : High School

Name of School : Government High School Banhore

1.Total No. of students enrolled in the school? : 125

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 565

UDISE Code of School : 1141100502

Province : Jammu

Districts : Kathua

Block of District : Baggan

School Educational Zone : Billawar

CRC : HS DharDugnoo

Type of School : Middle

Name of School : Govt UPS Majra

1.Total No. of students enrolled in the school? : 76

Total No. of students covered under Mid Day Meal Scheme : 76

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

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 566

UDISE Code of School : 1141101206

Province : Jammu

Districts : Kathua

Block of District : Mahanpur

School Educational Zone : Billawar

CRC : Chunera

Type of School : Primary

Name of School : Govt.primary school Dub

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 567

UDISE Code of School : 1141101502

Province : Jammu

Districts : Kathua

Block of District : MAHANPUR

School Educational Zone : Billawar

CRC : Plail

Type of School : Primary

Name of School : GPSBANHORE

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 568

UDISE Code of School : 1141102105

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Dharalta

Type of School : Primary

Name of School : Govt.Girls Primary School Upper Dhar

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 569

UDISE Code of School : 1141102002

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Dharalta

Type of School : Primary

Name of School : GOVT. PRIMARY SCHOOL SUNAIL

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 570

UDISE Code of School : 1141102702

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : Primary

Name of School : Govt.Primary School Jutha

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 571

UDISE Code of School : 0

Province : Jammu

Districts : Kathua

Block of District : Baggan

School Educational Zone : Billawar

CRC : H s Dehota

Type of School : Primary

Name of School : P,/s suseter

1.Total No. of students enrolled in the school? : 47

Total No. of students covered under Mid Day Meal Scheme : 47

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

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 572

UDISE Code of School : 1141102901

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : Middle

Name of School : BMS billawar

1.Total No. of students enrolled in the school? : 52

Total No. of students covered under Mid Day Meal Scheme : 52

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

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 573

UDISE Code of School : 1141102106

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : Primary

Name of School : Gov't girls primary school wassal

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 574

UDISE Code of School : 1141102103

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Dharalta

Type of School : Middle

Name of School : Middle school samar

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 575

UDISE Code of School : 1141100205

Province : Jammu

Districts : Kathua

Block of District : Baggan

School Educational Zone : Billawar

CRC : HS Dehota

Type of School : Primary

Name of School : NPS Thingan

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

Total No. of students covered under Mid Day Meal Scheme : 27

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

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal 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, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 576

UDISE Code of School : 1141100517

Province : Jammu

Districts : Kathua

Block of District : Baggan

School Educational Zone : Billawar

CRC : Dhar Dugnoo

Type of School : Primary

Name of School : NPS Fakuri

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 577

UDISE Code of School : 1141100515

Province : Jammu

Districts : Kathua

Block of District : Baggan

School Educational Zone : Billawar

CRC : HS Dhardugnoo

Type of School : Primary

Name of School : NPS Khunoo

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 578

UDISE Code of School : 1141102301

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Rampur

Type of School : High School

Name of School : Govt. HIGH SCHOOL DEWAL

1.Total No. of students enrolled in the school? : 195

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 579

UDISE Code of School : 1141100516

Province : Jammu

Districts : Kathua

Block of District : Baggan

School Educational Zone : Billawar

CRC : Dhar Dugnoo

Type of School : Primary

Name of School : NPS Khandrey

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 580

UDISE Code of School : 1141101102

Province : Jammu

Districts : Kathua

Block of District : Mahanpur

School Educational Zone : Billawar

CRC : Billawar

Type of School : Primary

Name of School : Govt NPS CHALAD

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 581

UDISE Code of School : 1141101807

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Govt. High school mooni

Type of School : Primary

Name of School : Govt.primary school balta

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 582

UDISE Code of School : 1141100503

Province : Jammu

Districts : Kathua

Block of District : Baggan

School Educational Zone : Billawar

CRC : HS Dhardugnoo

Type of School : Primary

Name of School : Govt.PS GUTRA

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 583

UDISE Code of School : 1141100208

Province : Jammu

Districts : Kathua

Block of District : Baggan

School Educational Zone : Billawar

CRC : Dehota

Type of School : Middle

Name of School : UPS KANTHA

1.Total No. of students enrolled in the school? : 79

Total No. of students covered under Mid Day Meal Scheme : 79

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

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 584

UDISE Code of School : 1141100513

Province : Jammu

Districts : Kathua

Block of District : Baggan

School Educational Zone : Billawar

CRC : High School Dhar Dugnoo

Type of School : Primary

Name of School : Govt Primary School Salli

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

Total No. of students covered under Mid Day Meal Scheme : 27

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

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 585

UDISE Code of School : 1141100608

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Kp billawar

Type of School : Primary

Name of School : Nps kaladabbar

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 586

UDISE Code of School : 1141102305

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Rampur

Type of School : Primary

Name of School : PS Taddi

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 587

UDISE Code of School : 1141100509

Province : Jammu

Districts : Kathua

Block of District : Baggan

School Educational Zone : Billawar

CRC : Dhar Dugnoo

Type of School : Primary

Name of School : Govt.NPS Drabra

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 588

UDISE Code of School : 1141102302

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Rampur

Type of School : Primary

Name of School : Govt. GPS DEWAL

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 589

UDISE Code of School : 114102109

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : Primary

Name of School : Govt primary school bhed

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 590

UDISE Code of School : 1141101203

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Chunera

Type of School : Middle

Name of School : M.S Niali

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 591

UDISE Code of School : 1141102207

Province : Jammu

Districts : Kathua

Block of District : Mandli

School Educational Zone : Billawar

CRC : Rampur

Type of School : Primary

Name of School : Ps plakhi

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 592

UDISE Code of School : 1141100201

Province : Jammu

Districts : Kathua

Block of District : Baggan

School Educational Zone : Billawar

CRC : Dehota

Type of School : Middle

Name of School : MS Jakhnoo

1.Total No. of students enrolled in the school? : 84

Total No. of students covered under Mid Day Meal Scheme : 84

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

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

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

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

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

Yes , as per the enrollment of the school (Plate & Glass with medium size)

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

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

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

VEC/ SMC

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 acutally involve in the supervision

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

Higher Authority

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

No, but DIET Principal has been doing monitoriing of MDM Scheme

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

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 593

UDISE Code of School : 1141100609

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Kishanpur

Type of School : Primary

Name of School : NPS. Talli

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

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

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

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

Nutrition meals is served in the schools. There is no way of measuring calorific value.

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

No. system is available in the school but we tried to serve nutritious meal to the students

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

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

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

Yes, responsibilty of the MDM and cook cum helper

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

Yes

4(iv). Whether quantity 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 and register maintained

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

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 594

UDISE Code of School : 1141100514

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : M.s majra

Type of School : Primary

Name of School : Nps seri

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 595

UDISE Code of School : 1141100505

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : billawar

CRC : M.s majra

Type of School : Primary

Name of School : NPS Dugnoo

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 596

UDISE Code of School : 1141100209

Province : Jammu

Districts : Kathua

Block of District : Baggan

School Educational Zone : Billawar

CRC : HS Dehota

Type of School : Primary

Name of School : Govt. NPS Ghatt

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 597

UDISE Code of School : 1141100202

Province : Jammu

Districts : Kathua

Block of District : Baggan

School Educational Zone : Billawar

CRC : Dehota

Type of School : Middle

Name of School : Govt.Ups Groli

1.Total No. of students enrolled in the school? : 83

Total No. of students covered under Mid Day Meal Scheme : 83

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 598

UDISE Code of School : 1141102903

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : High School

Name of School : GHS Billawar

1.Total No. of students enrolled in the school? : 163

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 599

UDISE Code of School : 1141101005

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Chunera

Type of School : Primary

Name of School : Govt MPS Valley

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 600

UDISE Code of School : 1141101006

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : chunera

Type of School : Middle

Name of School : Govt.UPS Bhaila

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 601

UDISE Code of School : 1141101104

Province : Jammu

Districts : Kathua

Block of District : mahanpur

School Educational Zone : billawar

CRC : chunera

Type of School : Primary

Name of School : Government Primary School Chura

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 602

UDISE Code of School : 1141101606

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : mooni

Type of School : Primary

Name of School : Govt. Primary school Kutt Mooni

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 603

UDISE Code of School : 1141100605

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Kishanpur

Type of School : Middle

Name of School : Ups koti

1.Total No. of students enrolled in the school? : 149

Total No. of students covered under Mid Day Meal Scheme : 149

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 604

UDISE Code of School : 1141102102

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Dharalta

Type of School : High School

Name of School : Govt high school Dharalta

1.Total No. of students enrolled in the school? : 75

Total No. of students covered under Mid Day Meal Scheme : 75

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 605

UDISE Code of School : 1141101001

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Kishanpur

Type of School : High School

Name of School :

1.Total No. of students enrolled in the school? : 129

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 606

UDISE Code of School : 1141101603

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Hr sec school Parnalla

Type of School : Primary

Name of School : PS Mooni

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 607

UDISE Code of School : 1141100603

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : G.M.S.K.P(BILLAWAR)

Type of School : Primary

Name of School : Primary School Loharnoo

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 608

UDISE Code of School : 1141100508

Province : Jammu

Districts : Kathua

Block of District :

School Educational Zone : Billawar

CRC : M.s majra

Type of School : Primary

Name of School : Nps I.mandi

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 609

UDISE Code of School : 1141101704

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Mooni

Type of School : Primary

Name of School : Government New primary school Ther

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 610

UDISE Code of School : 1141101804

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Mooni

Type of School : Middle

Name of School : Govt.middle school katni

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 611

UDISE Code of School : 1141100206

Province : Jammu

Districts : Kathua

Block of District : Baggan

School Educational Zone : Billawar

CRC : HS Dehota

Type of School : Primary

Name of School : Govt.NPS Jalari

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 612

UDISE Code of School : 1141101901

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : Middle

Name of School : Ms beril

1.Total No. of students enrolled in the school? : 57

Total No. of students covered under Mid Day Meal Scheme : 57

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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.

9

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 613

UDISE Code of School : 1141102902

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : billawar

CRC : Billawar

Type of School : Middle

Name of School : govt ms reha tandi

1.Total No. of students enrolled in the school? : 66

Total No. of students covered under Mid Day Meal Scheme : 66

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 614

UDISE Code of School : 1141102906

Province : Jammu

Districts : Kathua

Block of District : BILLAWAR

School Educational Zone : BILLAWAR

CRC : BILLAWAR

Type of School : Primary

Name of School : G P S BAKHATPUR

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 615

UDISE Code of School : 1141101306

Province : Jammu

Districts : Kathua

Block of District : Mahanpur

School Educational Zone : Billawar

CRC : Plail

Type of School : Primary

Name of School : Govt.primary school kharowa

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 616

UDISE Code of School : 1141101801

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : MS katni

Type of School : Higher Secondary School

Name of School : HSS Parnalla

1.Total No. of students enrolled in the school? : 19

Total No. of students covered under Mid Day Meal Scheme : 19

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 617

UDISE Code of School : 1141101302

Province : Jammu

Districts : Kathua

Block of District : Mahanpur

School Educational Zone : Billawar

CRC : Plail

Type of School : Primary

Name of School : Govt. Girls primary School Plail

1.Total No. of students enrolled in the school? : 3

Total No. of students covered under Mid Day Meal Scheme : 3

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 618

UDISE Code of School : 1141100204

Province : Jammu

Districts : Kathua

Block of District : Baggan

School Educational Zone : Billawar

CRC : Govt high school dhar dugnoo

Type of School : Middle

Name of School : govt UPS bakaili

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 619

UDISE Code of School : 1141101702

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Parnalla

Type of School : Primary

Name of School : Govt Girls Primary School seri

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 620

UDISE Code of School : 1141101103

Province : Jammu

Districts : Kathua

Block of District : Mahanpur

School Educational Zone : Billawar

CRC : Chunera

Type of School : Primary

Name of School : Govt primary school chadown

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 621

UDISE Code of School : 1141100510

Province : Jammu

Districts : Kathua

Block of District : Baggan

School Educational Zone : Billawar

CRC : Dhar dugnoo

Type of School : Primary

Name of School : NPS Darore

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 622

UDISE Code of School : 1141101701

Province : Jammu

Districts : Kathua

Block of District : Kathua

School Educational Zone : Billawar

CRC : Paranala

Type of School : Middle

Name of School : Govt Middle School seri

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 623

UDISE Code of School : 1141101303

Province : Jammu

Districts : Kathua

Block of District : Mahanpur

School Educational Zone : Billawar

CRC : Govt Middle School Plail

Type of School : Primary

Name of School : Govt. Primary school Khaneri

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 624

UDISE Code of School : 1141102913

Province : Jammu

Districts : Kathua

Block of District : BILLAWAR

School Educational Zone : BILLAWAR

CRC : BILLAWAR

Type of School : Primary

Name of School : GOVT PRIMARY SCHOOL LOWER TANDI

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 625

UDISE Code of School : 1141100604

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Kishanpur

Type of School : Middle

Name of School : UPS Marhuine

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 626

UDISE Code of School : 1141101902

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : Primary

Name of School : Gps beril

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

50 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 627

UDISE Code of School : 1141100207

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : Primary

Name of School : PS SUSETER

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

51 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 628

UDISE Code of School : 1141100505

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : Primary

Name of School : PS Dugnoo

1.Total No. of students enrolled in the school? : 39

Total No. of students covered under Mid Day Meal Scheme : 39

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

52 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 629

UDISE Code of School : 1141100507

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : Up. Pry

Name of School : MS Mandi

1.Total No. of students enrolled in the school? : 59

Total No. of students covered under Mid Day Meal Scheme : 59

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

53 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 630

UDISE Code of School : 1141100601

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : Primary

Name of School : NPS FAKURI

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

54 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 631

UDISE Code of School : 1141101101

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : Up. Pry

Name of School : UPS BHAILA

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

55 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 632

UDISE Code of School : 1141101003

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : Primary

Name of School : GPS BHANGWA

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

56 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 633

UDISE Code of School : 1141101204

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : Primary

Name of School : GPS Raipur

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

57 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 634

UDISE Code of School : 1141101301

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : Primary

Name of School : PS DUB

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

58 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 635

UDISE Code of School : 1141101602

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : HS

Name of School : HS MOONI-B

1.Total No. of students enrolled in the school? : 144

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

59 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 636

UDISE Code of School : 1141102907

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : Primary

Name of School : GPS TALLI TAKOUND

1.Total No. of students enrolled in the school? : 3

Total No. of students covered under Mid Day Meal Scheme : 3

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

60 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 637

UDISE Code of School : 1141101802

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : HSS

Name of School : HSS PARNALLA

1.Total No. of students enrolled in the school? : 147

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

61 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 638

UDISE Code of School : 1141102003

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : Primary

Name of School : GPS SUNAIL

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

62 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 639

UDISE Code of School : 1141102109

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : Primary

Name of School : NPS PATTI

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

63 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 640

UDISE Code of School : 1141102401

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : Primary

Name of School : PS TADDI

1.Total No. of students enrolled in the school? : 43

Total No. of students covered under Mid Day Meal Scheme : 43

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

64 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 641

UDISE Code of School : 1141102501

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : Primary

Name of School : PS TILLA

1.Total No. of students enrolled in the school? : 19

Total No. of students covered under Mid Day Meal Scheme : 19

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

65 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 642

UDISE Code of School : 1141102502

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : HS

Name of School : HS GARH MALTI

1.Total No. of students enrolled in the school? : 180

Total No. of students covered under Mid Day Meal Scheme : 104

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

66 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 643

UDISE Code of School : 1141102104

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : MS

Name of School : MS MANGER

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

67 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 644

UDISE Code of School : 1141102506

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : MS

Name of School : MS MALTI

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

68 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 645

UDISE Code of School : 1141102107

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : Primary

Name of School : MPS DHARLTA

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 transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

69 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has 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 Billawar in Kathua

SNO : 646

UDISE Code of School : 1141102802

Province : Jammu

Districts : Kathua

Block of District : Billawar

School Educational Zone : Billawar

CRC : Billawar

Type of School : HS

Name of School : HS SUKRALA DEVI

1.Total No. of students enrolled in the school? : 109

Total No. of students covered under Mid Day Meal Scheme : 67

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by the CAPD deptt. And made available at Govt. Depot./ fair price 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 in the vechile of CAPD Deptt. Who shall ensure that the actual quality and quantity reaches to the Govt. Deptt./ Fair shop.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

70 gm of vegetables for Pry. Schools and 75 gms for Upper Pry. Schools. Fruits and eggs are not served in the school. Incharge Mid Meal is reponsible for any fault.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meals is served in the schools. There is no way of measuring calorific value.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No. system is available in the school but we tried to serve nutritious meal to the students

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer concerned. Yes weekly menu display 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 dal 20 gm , Vegetables 75 gm, dal 30 gm under Upper Pry.

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 the head of the institute , any parent, local, Mention enrollment of the school

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, responsibilty of the MDM and cook cum helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity 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 and register maintained

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Mention Status of the School

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What 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 , Dustbin 2 (Medium Size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes , as per the enrollment of the school (Plate & Glass with medium size)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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

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.

No funds

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

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

Cooks

8(ii). Where NGOs are involved, 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

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC/ SMC

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 acutally involve in the supervision

10(ii). What are the mechanisms for monitoring the scheme?

Higher Authority

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing monitoriing of MDM Scheme

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes, Registerar of Jammu University has been assigned the duty for social audit of MDM Scheme.