

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

SNO : 340

UDISE Code of School : 1130405201

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : MS KOTHEY SAINIA

Type of School : Middle

Name of School : Govt. girls middle school, Rehal

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

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

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

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Pakka kitchen cum store(10ft x 6ft)

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 Drum

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

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

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

5(xii). Reason for not using gas based cooking and proposal to convert.

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

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

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/helpers engaged by the department

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.

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

340

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 341

UDISE Code of School : 1130404402

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : PS LASWARA

Type of School : Middle

Name of School : GMS Makhanpur

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes

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. 4 plastic dustbins have been provided in the school premises.

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

Yes.

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.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not applicable

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

341

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

No

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 342

UDISE Code of School : 1130403201

Province : Jammu

Districts : Jammu

Block of District : BISHNAH

School Educational Zone : Bishnah

CRC : GMS RATNAL

Type of School : Primary

Name of School : Govt. Girls primary school kulwal

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes

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.

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

Yes

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.

In veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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 each

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

342

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 343

UDISE Code of School : 1130400201

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : HS BHATYARI

Type of School : High School

Name of School : Govt high school bhatyari

1.Total No. of students enrolled in the school? : 63

Total No. of students covered under Mid Day Meal Scheme : 42

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

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes

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, 2 bins

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

Yes

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, 2

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.)

LPG chullas

5(xii). Reason for not using gas based cooking and proposal to convert.

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

Rs. 1000 per cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

343

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

Yes

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 344

UDISE Code of School : 1130407201

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : GHSS Bishnah

Type of School : Middle

Name of School : Govt Girls Higher Secondary School

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes pucca kitchen cum store,8*8 sq feet

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 2 steel bin of 2quintal each

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

Yes 10Lt cooker,3 patilas with lid etc

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 I hand pump

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 10*30 sq feet

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

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

1000 per cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

344

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

Yes

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 345

UDISE Code of School : 1130402401

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : MS KHOJI PUR

Type of School : Primary

Name of School : P/ S Delhani

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

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, length = breadth = 1/2 m and height = 1m

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

Yes, total utensils = 02, medium sized

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

Yes, total utensils = 15

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

Yes, 01

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, size = 15m x 3m

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

Cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

345

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

No

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 346

UDISE Code of School : 1130401901

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : GHSS Bishnah

Type of School : Primary

Name of School : Govt girls primary school chorli

1.Total No. of students enrolled in the school? : 11

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Pucca kitchen

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, 2

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

Yes, medium

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 ,1

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.)

LPG Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

Cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

346

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

No

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 347

UDISE Code of School : 0

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : GMS RATNAL

Type of School : Primary

Name of School : GPS Karyalbrahmana

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

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.

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

Yes

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

Yes plate glass spoons per child

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.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

Cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

347

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 348

UDISE Code of School : 1130405601

Province : Jammu

Districts : Jammu

Block of District : bishnah

School Educational Zone : Bishnah

CRC : MS PANJPEER

Type of School : Primary

Name of School : Govt. Boys primary School Shahpur

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes, Pucca Kitchen, 10 by 12

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, 2, 2 by 3

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

Yes

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

No (their own glass and plates)

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

Yes, 1 handpump

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.)

Kerosene

5(xii). Reason for not using gas based cooking and proposal to convert.

Due to small strength of students

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

Cook, through bank account

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

348

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

Yes

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 349

UDISE Code of School : 1130408203

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : HS CHAK JARALAN

Type of School : Primary

Name of School : Govt.primary school sehora w.no 2

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Pucca kitchen

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 2

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

Yes medium

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.)

Lpg Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

Cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

349

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

No

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 350

UDISE Code of School : 1130402201

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : GHSS Bishnah

Type of School : Primary

Name of School : P S Chumbian Panditan

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

No separate kitchen shed

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

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

Yes

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

Yes plate and glass available

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 chullahs, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

LPG cylinder with chullah not received

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

Cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

350

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

No

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 351

UDISE Code of School : 1130404601

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : HS CHAK JARALAN

Type of School : Middle

Name of School : Govt. Girls Middle School Mehmoodpur

1.Total No. of students enrolled in the school? : 41

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

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

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes

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.

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

Yes

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

Yes, plates

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

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

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

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/helpers engaged by the department

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.

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

351

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 352

UDISE Code of School : 1130400902

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : HS CHAK JARALAN

Type of School : Primary

Name of School : GGPS CHAK JARALAN

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

School has Pucca Kitchen Approximately 8'x12'

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, 1 No having Capacity of 50 to 60 kg

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

Yes, 10 ltrs cooker, Big Patila , Kadai, 30 Plates, Glass and other required utensils are available

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 1

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.

Food is served in Veranda having a sufficient space with proper air and light

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

Rs 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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

352

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

Yes

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 353

UDISE Code of School : 1130405402

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : MS RATNAL

Type of School : Middle

Name of School : Govt.middle school Sarore

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes

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

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

Yes

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.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not applicable

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

Yes

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

353

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

Yes

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 354

UDISE Code of School : 1130403301

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : HS BHATYARI

Type of School : Middle

Name of School : GMS Kanhal

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes on daily basis maintained in register.

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 for which register is also 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.

Yes 9-10 by 12

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 , 1 tin material bin with 100 kg capacity for rice and for pulses 2 Steel material bin with quantity of 1.5 kg each + 4 small plastic bins.

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

Yes, 1 cooker 10litre size , 2 kg large Steel bowls + 1 Steel jug.

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

Yes , 50 plates

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

Yes , 1

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.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes make them aware of the benefits of above

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

Yes make them aware of the benefits of above

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/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

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

Organizers are/is paid by JK govt as their grade and 2 cooks are paid INR 2000 each.

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

354

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

Yes

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 355

UDISE Code of School : 1130404901

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : MS KOTHEY SAINIA

Type of School : Primary

Name of School : Government primary school, PARTAP SINGH PURA

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes.. Sufficient size of kitchen and store

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.

No

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

Yes.. Pressure cooker of 10litre. Patila of 10L and 2L. Bucket 20L

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

Yes.. Platez 25 , glass 25, spoon 25

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

Yes.. One

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.. 2 verandah of 28 feets and 12 feets

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

Yes

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

355

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

Yes

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 356

UDISE Code of School : 1130401101

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : MS PANJPEER

Type of School : Primary

Name of School : GPS chak Jawahar singh

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes

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.

Nil

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

20

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.

Nil

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.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

No

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

356

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

Yes

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 357

UDISE Code of School : 1130402101

Province : Jammu

Districts : Jammu

Block of District : BISHNAH

School Educational Zone : Bishnah

CRC : GHSS Bishnah

Type of School : Middle

Name of School : GOVT GIRLS MIDDLE SCHOOL CHUMBIAN JATTAN

1.Total No. of students enrolled in the school? : 65

Total No. of students covered under Mid Day Meal Scheme : 64

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

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

YES, 10/10 FT

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, 10 BINS

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

YES, 5

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, 10-20 FT

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

YES, GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

YES

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

YES

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

Cooks/helpers engaged by the department

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

357

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

YES

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 358

UDISE Code of School : 1130402701

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : HS Chak Jarallan

Type of School : Middle

Name of School : Gms Dhinday Khurd

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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?

No

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 for which register is also 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.

No store but a pucca kitchen

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.

4

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

Yes

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.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

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

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/helpers engaged by the department

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/month

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

Yes

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 359

UDISE Code of School : 1130404701

Province : Jammu

Districts : Jammu

Block of District : BISHNAHA

School Educational Zone : Bishnah

CRC : MS RATNAL

Type of School : Primary

Name of School : GOVT. PRIMARY SCHOOL NAJWAL

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

pacca

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.

2

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

yes medium size1

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.)

gas

5(xii). Reason for not using gas based cooking and proposal to convert.

gas available

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

yes

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

yes

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

Cooks/helpers engaged by the department

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.

COOK

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

359

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

yes

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 360

UDISE Code of School : 1130401201

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : HS BHATYARI

Type of School : High School

Name of School : Govt High School Chak Murar

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

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Pucca kitchen has a size of 7 by 7.No store

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

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

Yes

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, there is veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

Yes

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

360

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

No

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 361

UDISE Code of School : 1130403901

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : HS CHAK JARALAN

Type of School : Primary

Name of School : Govt Boys Primary School Kothey Hoshiaroo

1.Total No. of students enrolled in the school? : 24

Total No. of students covered under Mid Day Meal Scheme : 24

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

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

yes, 10 feet x 15 feet, store and Kitchen

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.

2

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

10

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, 10 ft x 30 ft

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

nil

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

yes

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

yes

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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

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

1000 per month

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

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

361

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

yes

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 362

UDISE Code of School : 1130402301

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : PS LASWARA

Type of School : Middle

Name of School : Government Middle School Harsa Dabber

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

yes but no store

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...

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

yes different sizes

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.)

gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

nill

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

yes

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

yes

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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

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

1000 per month

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

VEC/SMC is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

362

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

no

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 363

UDISE Code of School : 1130400401

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : HS BHATYARI

Type of School : Primary

Name of School : Govt. Boys primary school Chak Avtara

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes 8*12

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.1

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

3-patila's&2-cooker

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*12feet veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

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

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/helpers engaged by the department

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.

Cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 364

UDISE Code of School : 1130402302

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : PS LASWARA

Type of School : Primary

Name of School : GGPS Dabber harsa

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes but no store

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 ...2 binsy

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

Yes

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...with proper light and ventilation provision

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

No

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

364

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

Yes

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 365

UDISE Code of School : 1130400627

Province : Jammu

Districts : Jammu

Block of District : bishnah

School Educational Zone : Bishnah

CRC : GHSS BISHNAH

Type of School : Primary

Name of School : seasonal centre chak bana

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

NO

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

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.

NO

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

20

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.

NO

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.

DON HAVE GAS FACILITY

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

YES

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

YES

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

Cooks/helpers engaged by the department

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

365

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

N/A

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

N/A

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 366

UDISE Code of School : 1130403701

Province : Jammu

Districts : Jammu

Block of District : BISHNAH

School Educational Zone : Bishnah

CRC : MS PANJPEER

Type of School : UPPER PRIMARY

Name of School : GGMS KOTHEY SADHOTRIAN

1.Total No. of students enrolled in the school? : 42

Total No. of students covered under Mid Day Meal Scheme : 42

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

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

YES, PAKKA KITCHEN, 8x12

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, 4, 5L

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

YES

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

YES, 42 PLATES, SPOONS AND GLASSES

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

YES, HANDPUMP

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.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

YES

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

YES

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

Cooks/helpers engaged by the department

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.

COOK

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

366

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

YES

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 367

UDISE Code of School : 1130403304

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : MS BHATYARI

Type of School : Primary

Name of School : Government primary school kanhal

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes

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.

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

Yes 10 plates 10 glass

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 all

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 long veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Kerosene

5(xii). Reason for not using gas based cooking and proposal to convert.

Less no of student

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 368

UDISE Code of School : 1130401801

Province : Jammu

Districts : Jammu

Block of District : BISHNAH

School Educational Zone : Bishnah

CRC : MS KOTHEY SAINIA

Type of School : Middle

Name of School : GOVT PRIMARY SCHOOL CHAK WAZIRU

1.Total No. of students enrolled in the school? : 31

Total No. of students covered under Mid Day Meal Scheme : 31

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

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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?

HEAD AND MDM INCHARGE

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 for which register is also 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.

NA

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.

2 5 LRT

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

5

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

31 PLATE 31 GLASS 31 SPOON

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 5X6 FT

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NO

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

YES

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

YES

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

Cooks/helpers engaged by the department

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.

COOKS

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

368

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

MEETINGS

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

NO

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 369

UDISE Code of School : 1130405106

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : MS RATNAL

Type of School : Primary

Name of School : Govt Primary School Takkar

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes, 10 x 12

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, two

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

YES, 11 plates

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, Handpump

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.)

Fire Wood,

5(xii). Reason for not using gas based cooking and proposal to convert.

Gas Chullas not issued to the school

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

Cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

369

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

No

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 370

UDISE Code of School : 1130400701

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : HS Chak jaralan

Type of School : Primary

Name of School : GPS chak chua

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes

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.

2

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

Yes

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.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

Cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

370

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

Yes

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 371

UDISE Code of School : 1130401701

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : MS PANJPEER

Type of School : Primary

Name of School : PS CHAK UMRAH

1.Total No. of students enrolled in the school? : 0

Total No. of students covered under Mid Day Meal Scheme : 0

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

NIL

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?

NIL

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

NIL

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?

NIL

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

NIL

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

NIL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NIL

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

NIL

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

NIL

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?

NIL

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

NIL

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

NIL

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?

NIL

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?

NIL

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.

NIL

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

NIL

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NIL

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

NIL

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

NIL

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

NIL

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

NIL

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

NIL

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

NIL

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.

NIL

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

NIL

5(xii). Reason for not using gas based cooking and proposal to convert.

NIL

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

NIL

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?

NIL

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

NIL

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.

NIL

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

NIL

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

NIL

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NIL

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.

NIL

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

NIL

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

NIL

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

371

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NIL

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?

NIL

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

NIL

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

NIL

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

NIL

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

SNO : 372

UDISE Code of School : 1130402305

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : PS LASWARA

Type of School : STATIONARY PRIMARY SCHOO

Name of School : SPS DABBER

1.Total No. of students enrolled in the school? : 0

Total No. of students covered under Mid Day Meal Scheme : 0

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

NIL

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?

NIL

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

NIL

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?

NIL

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

NIL

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

NIL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NIL

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

NIL

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

NIL

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?

NIL

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

NIL

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

NIL

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?

NIL

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?

NIL

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.

NIL

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

NIL

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NIL

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

NIL

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

NIL

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

NIL

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

NIL

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

NIL

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

NIL

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.

NIL

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

NIL

5(xii). Reason for not using gas based cooking and proposal to convert.

NIL

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

NIL

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?

NIL

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

NIL

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.

NIL

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

NIL

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

NIL

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NIL

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.

NIL

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

NIL

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

NIL

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

372

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NIL

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?

NIL

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

NIL

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

NIL

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

NIL

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

SNO : 373

UDISE Code of School : 1130405401

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : MS RATNAL

Type of School : High School

Name of School : Govt.girls high school sarore

1.Total No. of students enrolled in the school? : 106

Total No. of students covered under Mid Day Meal Scheme : 46

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

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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?

No records maintained

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 for which register is also 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.

Pucca kitchen...16/8 feet

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.

No

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

6 and 20 litre each

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...one tap

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.

Verandah

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas bases

5(xii). Reason for not using gas based cooking and proposal to convert.

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

No

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 374

UDISE Code of School : 1130403801

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : MS KHOJI PUR

Type of School : Middle

Name of School : Govt Middle School khojipur

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes

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.

2 ,1 quantal and 2 quantal, iron

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

5 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.

30 by 6 sq feet

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

Yes

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

374

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

No

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 375

UDISE Code of School : 1130405101

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : MS RATNAL

Type of School :

Name of School : Govt.middle school Ratnal

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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?

No

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 for which register is also 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.

Yes

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 2qlt capacity

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

Yes 50 plates glass bowl spoon etc

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.

No

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.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

No

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

No

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

375

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

Yes

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 376

UDISE Code of School : 1130404201

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : MS KHOJI PUR

Type of School : Primary

Name of School : Govt.girls primary school majua

1.Total No. of students enrolled in the school? : 24

Total No. of students covered under Mid Day Meal Scheme : 24

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

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Pucca

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.

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

Yes

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.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

Organizers

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

376

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

Yes

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 377

UDISE Code of School : 1130403706

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : MS RATNAL

Type of School : Primary

Name of School : Govt. Stationary P/S Kalapul (Bishnah)

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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?

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 for which register is also 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.

No kitchen

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

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

Yes

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.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

N/A

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

1000per month to cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

377

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

N/A

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 378

UDISE Code of School : 1130402801

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : GHSS Bishnah

Type of School : Primary

Name of School : Govt girls p s Fatwal

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

No

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

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

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

Yes

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.

Gas stove and connection not available

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

Yes

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

378

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

No

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 379

UDISE Code of School : 1130402601

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : PS LASWARA

Type of School : High School

Name of School : Govt High School Deoli

1.Total No. of students enrolled in the school? : 124

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes.

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes. 10*7ft. Hygienic cooking. Safe storage.

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. 6. 4 small, 2 large. steel.

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

Yes. 80. medium.

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. 1.

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. Veranda and rooms with proper lights and ventilation.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas based.

5(xii). Reason for not using gas based cooking and proposal to convert.

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes.

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

Yes.

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

Cooks/helpers engaged by the department

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.

As per latest order issued by concerned authority.

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

379

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

Yes.

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 380

UDISE Code of School : 1130404301

Province : Jammu

Districts : Jammu

Block of District : BISHNAH

School Educational Zone : Bishnah

CRC : MS KHOJI PUR

Type of School : High School

Name of School : Govt.high school, Majua (bishnah)

1.Total No. of students enrolled in the school? : 63

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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?

No

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 for which register is also 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.

Pucca kitchen, 8/12(Size)

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,1 bin having capacity of 50kg and other bin of capacity 150 kg

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

Yes,2 patilas,10 lit.cooker(1),1big kadai

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

Yes,bowl(no)

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

Yes,1

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.

Veranda, 5/40(Size)

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

Yes

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

Yes

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

380

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

No

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 381

UDISE Code of School : 1130400601

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : GHSS Bishnah

Type of School : Middle

Name of School : Govt.Middle School,Chak Bana

1.Total No. of students enrolled in the school? : 36

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes

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

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

Yes

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.

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.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 382

UDISE Code of School : 1130405104

Province : Jammu

Districts : Jammu

Block of District : BISHNAH

School Educational Zone : Bishnah

CRC : MS KOTHEY SAINIA

Type of School : Middle

Name of School : GOVT MIDDLE SCHOOL KOTHEY SAINIAN

1.Total No. of students enrolled in the school? : 60

Total No. of students covered under Mid Day Meal Scheme : 60

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

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

YES

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.

NIL

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

100

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.)

GAS BASED CHULLHAS

5(xii). Reason for not using gas based cooking and proposal to convert.

NIL

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

YES

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

YES

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

Cooks/helpers engaged by the department

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.

(ii) head cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

382

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

YES

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 383

UDISE Code of School : 1130403703

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : GMS RATNAL

Type of School : Middle

Name of School : Govt girls middle school khairi

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

No kitchen shed...a pucca room is used as kitchen

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

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

Yes

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.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

Yes

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

383

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

Yes

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 384

UDISE Code of School : 1130400101

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : MS KHOJI PUR

Type of School : Middle

Name of School : Govt middle school Bandrali

1.Total No. of students enrolled in the school? : 42

Total No. of students covered under Mid Day Meal Scheme : 42

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

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes

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

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

Yes

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.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Yes

5(xii). Reason for not using gas based cooking and proposal to convert.

No

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

Cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

384

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

Yes

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 385

UDISE Code of School : 1130403401

Province : Jammu

Districts : Jammu

Block of District : bishnah

School Educational Zone : Bishnah

CRC : GMS RATNAL

Type of School : Middle

Name of School : MS karyal brahman

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

8x12

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.

2 of iron

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

4

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.

1

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.

12x15

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

yes

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

yes

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

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

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

head cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

385

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 386

UDISE Code of School : 1130402901

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : M S Khojipur

Type of School : Middle

Name of School : M S Gudwal

1.Total No. of students enrolled in the school? : 36

Total No. of students covered under Mid Day Meal Scheme : 36

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

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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?

No

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 for which register is also 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.

Yes

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.

steel drums for storage

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

Yes

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

No

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.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

na

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

yes

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

yes

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

Cooks/helpers engaged by the department

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

386

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

no

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 387

UDISE Code of School : 1130401401

Province : Jammu

Districts : Jammu

Block of District : bishnah

School Educational Zone : Bishnah

CRC : MS KHOJI PUR

Type of School : Middle

Name of School : gms chak suba

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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?

No

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 for which register is also 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.

yes the size of kitchen is 8/12

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.

there will be no Bins in school weither there is no dustbin in school

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

40 utrnails

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

yes 30 plates and 10 glass

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

Yes/2 soap and one towel

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.

No. Because seprate room is not provided

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

yes we use LPG for Cook

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

yes

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

yes

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

Cooks/helpers engaged by the department

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.

cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

387

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

yes

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 388

UDISE Code of School : 1130400401

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : HS BHATYARI

Type of School : Primary

Name of School : Govt. Boys primary school Chak Avtara

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes 8*12

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.1

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

3-patila's&2-cooker

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*12feet veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

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

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/helpers engaged by the department

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.

Cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 389

UDISE Code of School : 1130401301

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : MS KHOJI PUR

Type of School : Primary

Name of School : Govt.primary school chak qadir

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

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

Yes this is the responsibility of MDM I/C & CCH

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

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes

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 01

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

Yes,01

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,1

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,veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

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

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

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

NO

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

Yes

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

Yes

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

Cooks/helpers engaged by the department

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.

Cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

389

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

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

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

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

No

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

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

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

SNO : 390

UDISE Code of School : 1130400801

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : MS KOTHEY SAINIA

Type of School : Primary

Name of School : GPS CHAK HASAL

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

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

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

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

There is no such system is available in the school. However we try to nutritious meal to the childrens.

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

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

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?

Ic mdm

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 for which register is also 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.

Pucca

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.

Nil

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

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.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/helpers engaged by the department

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.

Cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

390

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Nil

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bishnah in Jammu

SNO : 391

UDISE Code of School : 1130401202

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : HS BHATYARI

Type of School : Primary

Name of School : GPS CHAK MUARAR

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Size of kitchen 5x 10

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 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

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.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

N/a

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/helpers engaged by the department

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

391

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bishnah in Jammu

SNO : 392

UDISE Code of School : 1130402803

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : GHSS Bishnah

Type of School : Primary

Name of School : Govt.primary school upper fatwal

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

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 40kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes,6

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 1

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 in Veranda

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.

Not received

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/helpers engaged by the department

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.

Yes ,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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

392

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bishnah in Jammu

SNO : 393

UDISE Code of School : 1130402304

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : PS LASWARA

Type of School : Primary

Name of School : Govt. Primary School Dabber Centre

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes

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 2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 5

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 Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/helpers engaged by the department

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.

Cook yes

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

393

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bishnah in Jammu

SNO : 394

UDISE Code of School : 1130404401

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : PS LASWARA

Type of School : Primary

Name of School : Govt. Girls Primary School, Makhanpur

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes

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

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

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 chullahs, traditional method of firewood, kerosene, etc.)

Gas based smokeless chullah

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

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/helpers engaged by the department

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.

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

394

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bishnah in Jammu

SNO : 395

UDISE Code of School : 1130405103

Province : Jammu

Districts : Jammu

Block of District : BISHNAH

School Educational Zone : Bishnah

CRC : MS RATNAL

Type of School : Primary

Name of School : GOVT. GIRLS PRIMARY SCHOOL RATNAL

1.Total No. of students enrolled in the school? : 11

Total No. of students covered under Mid Day Meal Scheme :

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes, 8x8sqft pucca kitchen cum store

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, 2no. 30kg tin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 7ltr cooker 1patila with lid

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 1no

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 veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

N/A

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/helpers engaged by the department

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.

iii- cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

395

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bishnah in Jammu

SNO : 396

UDISE Code of School : 1140305701

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : MS KHOJI PUR

Type of School : Primary

Name of School : Govt primary school soungli

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes

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.

1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

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.

No

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Gas based chullahs

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/helpers engaged by the department

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.

Yes

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

396

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bishnah in Jammu

SNO : 397

UDISE Code of School : 1130404105

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : PS LASWARA

Type of School : Primary

Name of School : Govt P/S Laswara ward no 6

1.Total No. of students enrolled in the school? : 22

Total No. of students covered under Mid Day Meal Scheme : 22

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Pucca kitchen

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, 2 bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

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.

Use classroom

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.

Not available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

CCH is trained from FCI Dhammi to provide training to the other CCHs of their zone

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 SMCs are actively involved in the MDM Scheme

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/helpers engaged by the department

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.

COOK @2000 Renumeration

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

397

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bishnah in Jammu

SNO : 398

UDISE Code of School : 1130405801

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : MS KOTHEY SAINIA

Type of School : Primary

Name of School : GGPS TARF BRAHMANA

1.Total No. of students enrolled in the school? : 22

Total No. of students covered under Mid Day Meal Scheme : 22

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Pucca

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.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

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.)

Gad

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

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/helpers engaged by the department

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.

Cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bishnah in Jammu

SNO : 399

UDISE Code of School : 1130403704

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : MS RATNAL

Type of School : High School

Name of School : Govt high school khari

1.Total No. of students enrolled in the school? : 49

Total No. of students covered under Mid Day Meal Scheme : 49

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Yes

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 2 numbers regular size

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes normal 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 10x10 hall

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 per cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

399

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bishnah in Jammu

SNO : 400

UDISE Code of School : 1130403601

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : MS KOTEY SAINIA

Type of School : Primary

Name of School : GGPS KARAIL MANHASAN

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?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Pacca

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.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

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.

Not available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/helpers engaged by the department

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.

Cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

400

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Nil

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bishnah in Jammu

SNO : 401

UDISE Code of School : 1130406601

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : GHSSBISHNAH

Type of School : MIDDLE

Name of School : MS BISHNAH

1.Total No. of students enrolled in the school? : 55

Total No. of students covered under Mid Day Meal Scheme : 55

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Pacca

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.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

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.

Not available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/helpers engaged by the department

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.

Cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

401

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Nil

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bishnah in Jammu

SNO : 402

UDISE Code of School : 1130403702

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : MS PANJPEER

Type of School : MIDDLE

Name of School : MS PANJPEER

1.Total No. of students enrolled in the school? : 35

Total No. of students covered under Mid Day Meal Scheme : 35

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Pacca

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.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

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.

Not available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/helpers engaged by the department

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.

Cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

402

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Nil

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bishnah in Jammu

SNO : 403

UDISE Code of School : 1130400901

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : HS CHAK JARALAN

Type of School : High School

Name of School : HS CHAK JARLANA

1.Total No. of students enrolled in the school? : 102

Total No. of students covered under Mid Day Meal Scheme : 102

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Pacca

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.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

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.

Not available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/helpers engaged by the department

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.

Cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

403

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Nil

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bishnah in Jammu

SNO : 404

UDISE Code of School : 1130406601

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : GHSS Bishnah

Type of School : Middle

Name of School : MS BISHNAH

1.Total No. of students enrolled in the school? : 55

Total No. of students covered under Mid Day Meal Scheme : 55

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Foodgrains are transported by the CAPD Deptt & 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 vehicles of CAPD Deptt who shall ensure that the actual quality & quantity reaches to the Govt Depot/Fair price Shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

I/c MDM & HOI is responsible for ensuring the quality of the cooked meals particularly vegetables because fruits and eggs are not served in our school.

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?

Mid Meal Menu prepared by the govt is as per 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)

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no such system is available in the school. However we try to nutritious meal to the childrens.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes It is planned by District Officer and Weekly Menu is also displayed in the school.Sometimes it may change subject to the availaibility of food items.

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 = 50gms, Dal=20gms for Primary and Vegetables =75 gms, Dal= 30gms for Upper Primary

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 by1.HOD 2. By any parent 3. By local Administrator

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes this is the responsibility of MDM I/C & CCH

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes they are inspected daily for which register is also 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.

Pacca

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.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes

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.

Not available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teachers & organizers/CCHs

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 SMCs are actively involved in the MDM Scheme

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/helpers engaged by the department

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.

Cook

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 is responsible for engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

404

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mothers are actively involve in the supervision & preparation of meals due to which the quality of the food served to is also improved

10(ii). What are the mechanisms for monitoring the scheme?

JD,CEO, DIET Principal,Zeos,AD Plg have been doing monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Nil

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Registrar of Jammu University have been assigned the duty of Social audit of MDM Scheme

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bishnah in Jammu

SNO : 405

UDISE Code of School : 1130402605

Province : Jammu

Districts : Jammu

Block of District : Bishnah

School Educational Zone : Bishnah

CRC : PS LASWARA

Type of School : SEASONAL CENTRE

Name of School : SEASONAL CENTRE DEOLI

1.Total No. of students enrolled in the school? : 0

Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

0

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?

0

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

0

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?

0

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

0

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

0

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

0

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

0

3(vii). Are eggs, fruits etc. being served and how frequently?

0

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?

0

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

0

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

0

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?

0

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?

0

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.

0

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?

0

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?

0

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

0

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

0

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

0

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

0

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

0

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

0

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.

0

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

0

5(xii). Reason for not using gas based cooking and proposal to convert.

0

6(i). Details of plan to train teachers and organizers/cooks/helpers?

0

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?

0

7(i). Details of orienting teachers regarding their role in the scheme?

0

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.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

0

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

0

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

0

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.

0

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

0

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

405

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

0

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?

0

10(ii). What are the mechanisms for monitoring the scheme?

0

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

0

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

0