

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

SNO : 129

UDISE Code of School : 1110101301

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : Ps dhrunian

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

Total No. of students covered under Mid Day Meal Scheme : 18

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents

and local administartion

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

Yes responsibility of MDM Incharge and

Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

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

1of 12kg cooking capacity other 10kg cooking capacity pressure cooker of 10 litre

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.

NA

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

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

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

NO

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

Yes

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

Yes

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

`Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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 Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned
by the duty of Social Audit of MDM Scheme.

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

SNO : 130

UDISE Code of School : 1110101603

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : M/S BAFLIAZ

Type of School : Middle

Name of School : Govt.Middle School Mastandara

1.Total No. of students enrolled in the school? : 77

Total No. of students covered under Mid Day Meal Scheme : 77

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents
and local administartion

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

Yes responsiblity of MDM Incharge and
Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

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

1of 12kg cooking capacity other 10kg cooking capacity pressure cooker of 10 litre

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.

NA

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

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

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

NO

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

Yes

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

Yes

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

^Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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 Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned
by the duty of Social Audit of MDM Scheme.

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

SNO : 131

UDISE Code of School : 1110100407

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS BEHRAMGALLA

Type of School : Primary

Name of School : NPS Bari Hill

1.Total No. of students enrolled in the school? : 15

Total No. of students covered under Mid Day Meal Scheme : 15

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents
and local administartion

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

Yes responsiblity of MDM Incharge and
Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.

1of 12kg cooking capacity other 10kg cooking capacity pressure cooker of 10 litre

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.

NA

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

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

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

NO

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

Yes

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

Yes

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

Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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 Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned
by the duty of Social Audit of MDM Scheme.

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

SNO : 132

UDISE Code of School : 1110100202

Province : Jammu

Districts : Poonch

Block of District : bufliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : High School

Name of School : HS Mohalla Kumaran

1.Total No. of students enrolled in the school? : 157

Total No. of students covered under Mid Day Meal Scheme : 143

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents
and local administartion

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

Yes responsiblity of MDM Incharge and
Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 any

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

yes.,8 20kg.,10kg.

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.

NA

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

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

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

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

Yes

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

Yes

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

Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

4

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

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No, but DIET Principal has been doing
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11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 133

UDISE Code of School : 1110101004

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : BONIGAM POSHANA

Type of School : High School

Name of School : HS Lower Dogrian

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

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

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents

and local administartion

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

Yes responsiblity of MDM Incharge and

Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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 rectangular boxes

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

Yes 15 7big 8 small

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.

NA

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

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

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

NO

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

Yes

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

Yes

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

^Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

5

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 134

UDISE Code of School : 1110100402

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : MS BEHRAMGALLA

Type of School : Middle

Name of School : Govt M/S MANAI

1.Total No. of students enrolled in the school? : 58

Total No. of students covered under Mid Day Meal Scheme : 58

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents
and local administartion

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

Yes responsiblity of MDM Incharge and
Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

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

NO

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

Yes

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

Yes

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

^Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

6

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 135

UDISE Code of School : 1110100405

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS BEHRAMGALLA

Type of School : Primary

Name of School : Govt .Primary school patteen

1.Total No. of students enrolled in the school? : 17

Total No. of students covered under Mid Day Meal Scheme : 17

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents

and local administartion

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

Yes responsiblity of MDM Incharge and

Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

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

Not store for food available

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

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

Not

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

Only one old pateela

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.

NA

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

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

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

NO

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

Yes

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

Yes

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

^Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

7

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 136

UDISE Code of School : 1110101602

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS BUFLIAZ

Type of School : Middle

Name of School : Gilrs Middle school Bufliaz

1.Total No. of students enrolled in the school? : 80

Total No. of students covered under Mid Day Meal Scheme : 80

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents

and local administartion

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

Yes responsiblity of MDM Incharge and

Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

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

NO

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

Yes

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

Yes

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

^Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

8

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 137

UDISE Code of School : 1110100406

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS BEHRAMGALLA

Type of School : Primary

Name of School : Govt.primary school Trunja

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

Total No. of students covered under Mid Day Meal Scheme : 16

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents

and local administartion

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

Yes responsiblity of MDM Incharge and

Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

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

Not store for food available

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

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

Not

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

Only one old pateela

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.

NA

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

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

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

NO

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

Yes

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

Yes

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

^Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

9

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 138

UDISE Code of School : 1110101908

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : M/S SALIAN

Type of School : Primary

Name of School : Govt.Primary School Said Bakar

1.Total No. of students enrolled in the school? : 36

Total No. of students covered under Mid Day Meal Scheme : 5072

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents

and local administartion

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

Yes responsiblity of MDM Incharge and

Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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. Room is used for store stocks and cooking.

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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,1Kunda 12ltrs.and 1pressure cooker 5ltrs.

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.

NA

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

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

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

NO

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

Yes

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

Yes

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

Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

10

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 139

UDISE Code of School : 111010116

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Primary

Name of School : Ps pahroo

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

Total No. of students covered under Mid Day Meal Scheme : 63

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents
and local administartion

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

Yes responsiblity of MDM Incharge and
Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 20 kg

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

23 plates and 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

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

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

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

NO

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

Yes

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

Yes

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

^Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

11

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 140

UDISE Code of School : 1110100203

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Middle

Name of School : Govt Middle School Upper Murrah

1.Total No. of students enrolled in the school? : 97

Total No. of students covered under Mid Day Meal Scheme : 97

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents
and local administartion

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

Yes responsiblity of MDM Incharge and
Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 (10 different size)

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

YES

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

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

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

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

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

NO

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

Yes

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

Yes

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

^Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

12

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 141

UDISE Code of School : 1110101204

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S SURANKOTE

Type of School : Primary

Name of School : GPS.KAMRIWALA

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

Total No. of students covered under Mid Day Meal Scheme : 25

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents
and local administartion

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

Yes responsiblity of MDM Incharge and
Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

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

NO

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

Yes

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

Yes

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

^Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

13

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 142

UDISE Code of School : 1110101901

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S SALIAN

Type of School : Middle

Name of School : M. S. Sailan

1.Total No. of students enrolled in the school? : 135

Total No. of students covered under Mid Day Meal Scheme : 135

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents

and local administartion

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

Yes responsiblity of MDM Incharge and

Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 3

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.

NA

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

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

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

NO

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

Yes

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

Yes

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

^Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

14

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 143

UDISE Code of School : 1110100505

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : MS BEHRAMGALLA

Type of School : Middle

Name of School : MS Lawer kalla

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

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

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents

and local administartion

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

Yes responsiblity of MDM Incharge and

Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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. 10 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

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

NO

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

Yes

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

Yes

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

^Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

15

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 144

UDISE Code of School : 1110100508

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : MS BEHRAMGALLA

Type of School : Middle

Name of School : MS Kala Hari

1.Total No. of students enrolled in the school? : 64

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

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents

and local administartion

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

Yes responsiblity of MDM Incharge and

Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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 bins having different size

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

Yes 15 having different size

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

YES

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

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

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

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

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

NO

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

Yes

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

Yes

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

^Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

16

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 145

UDISE Code of School : 110101512

Province : Jammu

Districts : Poonch

Block of District : Surankote

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School : Primary

Name of School : Primary school Kali

1.Total No. of students enrolled in the school? : 50

Total No. of students covered under Mid Day Meal Scheme : 50

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents
and local administartion

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

Yes responsiblity of MDM Incharge and
Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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 15 liters

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

Yes 1 10 kg

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.

NA

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

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

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

NO

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

Yes

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

Yes

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

^Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

17

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 146

UDISE Code of School : 1110101304

Province : Jammu

Districts : Poonch

Block of District : Surankote

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Middle

Name of School : Govt.Middle School ZoonDed

1.Total No. of students enrolled in the school? : 120

Total No. of students covered under Mid Day Meal Scheme : 120

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents

and local administartion

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

Yes responsibility of MDM Incharge and

Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

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

Kitchen of 12x10

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

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

NO

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

Yes

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

Yes

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

^Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

18

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 147

UDISE Code of School : 1110101001

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : BONIGAM POSHANA

Type of School : Middle

Name of School : MS dogrian

1.Total No. of students enrolled in the school? : 52

Total No. of students covered under Mid Day Meal Scheme : 52

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents
and local administartion

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

Yes responsiblity of MDM Incharge and
Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 ...8x8 size for 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

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

Yes box type paiti

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

Yes 60

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.

NA

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

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

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

NO

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

Yes

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

Yes

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

Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

19

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 148

UDISE Code of School : 1110101702

Province : Jammu

Districts : Poonch

Block of District : Surankote

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Middle

Name of School : MS Danna Gunthal

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

Total No. of students covered under Mid Day Meal Scheme : 125

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents

and local administartion

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

Yes responsiblity of MDM Incharge and

Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 01 20 lit

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.

NA

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

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

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

NO

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

Yes

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

Yes

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

^Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

20

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 149

UDISE Code of School : 1110100605

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S SALIAN

Type of School : Middle

Name of School : M S Dungi Ghai

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

Total No. of students covered under Mid Day Meal Scheme : 65

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents
and local administartion

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

Yes responsiblity of MDM Incharge and
Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

np

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.

NA

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

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

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

NO

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

Yes

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

Yes

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

^Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

21

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 150

UDISE Code of School : 1110101316

Province : Jammu

Districts : Poonch

Block of District : Surankote

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : Govt Primary school Lari wala upper sangla

1.Total No. of students enrolled in the school? : 30

Total No. of students covered under Mid Day Meal Scheme : 30

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents

and local administartion

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

Yes responsiblity of MDM Incharge and

Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

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

Nik

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

Yes 2 patella 10 ltr 1cooker pressure 5ltr

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.

NA

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

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

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

NO

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

Yes

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

Yes

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

^Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

22

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 151

UDISE Code of School : 1110100606

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S SALIAN

Type of School : Primary

Name of School : PS Upper Sawani

1.Total No. of students enrolled in the school? : 30

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?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents
and local administartion

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

Yes responsiblity of MDM Incharge and
Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.

no

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.

NA

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

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

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

NO

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

Yes

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

Yes

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

^Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

23

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 152

UDISE Code of School : 1110100210

Province : Jammu

Districts : Poonch

Block of District : BUFLIAZ

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Primary

Name of School : GOVT PS JANI DANA MURRAH

1.Total No. of students enrolled in the school? : 29

Total No. of students covered under Mid Day Meal Scheme : 29

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents
and local administartion

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

Yes responsiblity of MDM Incharge and
Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

ONE OF 5 KG

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.

NA

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

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

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

NO

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

Yes

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

Yes

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

^Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

24

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 153

UDISE Code of School : 1110101005

Province : Jammu

Districts : Poonch

Block of District : Baffliaz

School Educational Zone : Bufliaz

CRC : BONIGAM POSHANA

Type of School : Primary

Name of School : Govt Primary school Shakargah

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

Total No. of students covered under Mid Day Meal Scheme : 25

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents

and local administartion

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

Yes responsiblity of MDM Incharge and

Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 just near school size 15 by 8

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

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

NO

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

Yes

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

Yes

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

^Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

25

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 154

UDISE Code of School : 1110100104

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Middle

Name of School : MS Hill kadar

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

Total No. of students covered under Mid Day Meal Scheme : 63

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents

and local administartion

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

Yes responsiblity of MDM Incharge and

Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 03

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.

NA

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

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

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

NO

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

Yes

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

Yes

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

^Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

26

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 155

UDISE Code of School : 1110101403

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School : Middle

Name of School : Girls Middle School Chitti Batti

1.Total No. of students enrolled in the school? : 68

Total No. of students covered under Mid Day Meal Scheme : 68

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents

and local administartion

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

Yes responsiblity of MDM Incharge and

Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

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

01 plastic container

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

Yes 05

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.

NA

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

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

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

NO

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

Yes

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

Yes

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

`Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

27

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 156

UDISE Code of School : 1110100603

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S SALIAN

Type of School : Middle

Name of School : M S Ganyal Keri

1.Total No. of students enrolled in the school? : 90

Total No. of students covered under Mid Day Meal Scheme : 90

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

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

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

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

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

NO

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

Yes by head of the institute, any parents

and local administartion

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

Yes responsiblity of MDM Incharge and

Cook cum Helper

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

Yes

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

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

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

NO

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

Yes

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

Yes

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

^Cook Cum Helper engaged by the Deptt.

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

No Involvement of NGO

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

28

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

No Involvement of NGO

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

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

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

No

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

NO

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

Some mother are actively involve
in the prepration of meals

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

ZEO/CEO/DIET/ and JD

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

No, but DIET Principal has been doing
monitoring of MDM Scheme.

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

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

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

SNO : 157

UDISE Code of School : 110101713

Province : Jammu

Districts : Poonch

Block of District : Surankote

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : Primary school Dhakna Gunthal

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?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

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

As per the guidelines of scheme

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

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

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

No systeme availbale in the school

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

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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. 1. 10kg

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

29

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 158

UDISE Code of School : 1110100705

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : M/S BAFLIAZ

Type of School : Primary

Name of School : Sibinambardaran

1.Total No. of students enrolled in the school? : 18

Total No. of students covered under Mid Day Meal Scheme : 18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

No

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

30

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 159

UDISE Code of School : 1110101704

Province : Jammu

Districts : Poonch

Block of District : surankote

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : GPS Gunthal

1.Total No. of students enrolled in the school? : 20

Total No. of students covered under Mid Day Meal Scheme : 20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

some

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

31

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 160

UDISE Code of School : 1110101904

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S SALIAN

Type of School : Middle

Name of School : Mms upper sailan

1.Total No. of students enrolled in the school? : 34

Total No. of students covered under Mid Day Meal Scheme : 34

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

32

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

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in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 161

UDISE Code of School : 1110101110

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S SURANKOTE

Type of School : Primary

Name of School : Primary school jabri

1.Total No. of students enrolled in the school? : 34

Total No. of students covered under Mid Day Meal Scheme : 34

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

33

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 162

UDISE Code of School : 1110100602

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S SALIAN

Type of School : Primary

Name of School : PS Mughal Mahra

1.Total No. of students enrolled in the school? : 40

Total No. of students covered under Mid Day Meal Scheme : 40

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

34

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 163

UDISE Code of School : 1110101604

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S BAFLIAZ

Type of School : Primary

Name of School : Baila Bufliaz

1.Total No. of students enrolled in the school? : 50

Total No. of students covered under Mid Day Meal Scheme : 50

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

35

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 164

UDISE Code of School : 1110100506

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : MS BEHRAMGALLA

Type of School : Primary

Name of School : P/s Bara Pather chandimarh

1.Total No. of students enrolled in the school? : 20

Total No. of students covered under Mid Day Meal Scheme : 20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes one

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 10 different size

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

36

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 165

UDISE Code of School : 1110100502

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : MS BEHRAMGALLA

Type of School : Primary

Name of School : GPS Chandimarh

1.Total No. of students enrolled in the school? : 32

Total No. of students covered under Mid Day Meal Scheme : 32

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 6/10

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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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 having different size

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 20 heaving different size

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

37

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 166

UDISE Code of School : 1110100501

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : MS BEHRAMGALLA

Type of School : High School

Name of School : HS Chandimarh

1.Total No. of students enrolled in the school? : 63

Total No. of students covered under Mid Day Meal Scheme : 63

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 8/10

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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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 Steel

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 20 having different size

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

38

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 167

UDISE Code of School : 1110101607

Province : Jammu

Districts : Poonch

Block of District : bafliaz

School Educational Zone : Bufliaz

CRC : M/S BAFLIAZ

Type of School : Middle

Name of School : ms mahal

1.Total No. of students enrolled in the school? : 33

Total No. of students covered under Mid Day Meal Scheme : 33

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

39

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 168

UDISE Code of School : 1110101902

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S SALIAN

Type of School : Middle

Name of School : GM S Sailan

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?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

40

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 169

UDISE Code of School : 1110100204

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Middle

Name of School : M S Dophally

1.Total No. of students enrolled in the school? : 90

Total No. of students covered under Mid Day Meal Scheme : 80

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 15x10ft 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 60 items of different sizes including glass plates 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

41

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 170

UDISE Code of School : 1110101111

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S SURANKOTE

Type of School : Primary

Name of School : P/S Bari Barian Draba

1.Total No. of students enrolled in the school? : 20

Total No. of students covered under Mid Day Meal Scheme : 20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

kitchen not available

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes 1no of bin 30kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes 4 different size

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

42

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 171

UDISE Code of School : 1110101310

Province : Jammu

Districts : Poonch

Block of District : Surankote

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Middle

Name of School : MS Rattle Jabber

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?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 08

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers, cooks and helper.

43

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 172

UDISE Code of School : 1110101210

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S SURANKOTE

Type of School : Primary

Name of School : P.s.manda manhasan

1.Total No. of students enrolled in the school? : 30

Total No. of students covered under Mid Day Meal Scheme : 30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

44

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 173

UDISE Code of School : 1110101515

Province : Jammu

Districts : Poonch

Block of District : Surankote

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School : Primary

Name of School : Primary school barwallan

1.Total No. of students enrolled in the school? : 23

Total No. of students covered under Mid Day Meal Scheme : 23

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

45

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 174

UDISE Code of School : 1110101608

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S BAFLIAZ

Type of School : Middle

Name of School : GMS Drogian

1.Total No. of students enrolled in the school? : 51

Total No. of students covered under Mid Day Meal Scheme : 51

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

no

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

46

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 175

UDISE Code of School : 1110101413

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School : Primary

Name of School : P/S Sayeed Haleem Shah

1.Total No. of students enrolled in the school? : 16

Total No. of students covered under Mid Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 (20, 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

47

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 176

UDISE Code of School : 1110100503

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS BEHRAMGALLA

Type of School : Middle

Name of School : Middle School Bagla

1.Total No. of students enrolled in the school? : 44

Total No. of students covered under Mid Day Meal Scheme : 44

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 was damaged in Sow Storm

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers, cooks and helper.

48

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 177

UDISE Code of School : 1110101303

Province : Jammu

Districts : Poonch

Block of District : Surankote

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : High School

Name of School : Govt. High School Sangla

1.Total No. of students enrolled in the school? : 183

Total No. of students covered under Mid Day Meal Scheme : 183

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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. 15'x8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

Plate. 160. glass 160. 2 Cooking pots.

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

49

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 178

UDISE Code of School : 1110100607

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Primary

Name of School : PS Moorie Mahra

1.Total No. of students enrolled in the school? : 10

Total No. of students covered under Mid Day Meal Scheme : 10

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

50

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 179

UDISE Code of School : 1110100105

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Middle

Name of School : GMS UCCHAR

1.Total No. of students enrolled in the school? : 116

Total No. of students covered under Mid Day Meal Scheme : 116

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Damaged

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

3

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers, cooks and helper.

51

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 180

UDISE Code of School : 1110101802

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S SALIAN

Type of School : Primary

Name of School : PS Bhatikhori

1.Total No. of students enrolled in the school? : 21

Total No. of students covered under Mid Day Meal Scheme : 21

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

52

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 181

UDISE Code of School : 1110101406

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School : High School

Name of School : Govt. Girls. High. School Kote Fazalabad

1.Total No. of students enrolled in the school? : 88

Total No. of students covered under Mid Day Meal Scheme : 88

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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, It is 4.2 and 9

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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 (50 of 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

53

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 182

UDISE Code of School : 1110100401

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS BEHRAMGALLA

Type of School : Middle

Name of School : Govt Middle school Behramgalla

1.Total No. of students enrolled in the school? : 47

Total No. of students covered under Mid Day Meal Scheme : 47

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

Two pateelas one pressure 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(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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

54

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 183

UDISE Code of School : 1110101801

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : M/S SALIAN

Type of School : Middle

Name of School : M/S Chanansair

1.Total No. of students enrolled in the school? : 76

Total No. of students covered under Mid Day Meal Scheme : 76

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Plastics 05

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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers, cooks and helper.

55

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 184

UDISE Code of School : 1110100509

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS BEHRAMGALLA

Type of School : Primary

Name of School : PS MAINA

1.Total No. of students enrolled in the school? : 22

Total No. of students covered under Mid Day Meal Scheme : 22

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Kitchen damaged and there is 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

56

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 185

UDISE Code of School : 1110101613

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Primary

Name of School : Primary school Dogian

1.Total No. of students enrolled in the school? : 15

Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 3/8

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

57

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 186

UDISE Code of School : 111101106

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : M/S SURANKOTE

Type of School :

Name of School : MS Draba

1.Total No. of students enrolled in the school? : 70

Total No. of students covered under Mid Day Meal Scheme : 70

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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 all

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

58

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 187

UDISE Code of School : 1110100207

Province : Jammu

Districts : Poonch

Block of District : Buflaiz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Primary

Name of School : P/s Kund Hill murrah

1.Total No. of students enrolled in the school? : 41

Total No. of students covered under Mid Day Meal Scheme : 41

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.

Room

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

59

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 188

UDISE Code of School : 1110100803

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : Bufliaz

Type of School : Primary

Name of School : Gali Dhara mohra

1.Total No. of students enrolled in the school? : 39

Total No. of students covered under Mid Day Meal Scheme : 39

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Room

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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

60

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 189

UDISE Code of School : 1110101502

Province : Jammu

Districts : Poonch

Block of District : Surankote

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School : Middle

Name of School : Middle school dhokari

1.Total No. of students enrolled in the school? : 54

Total No. of students covered under Mid Day Meal Scheme : 54

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

10nos with 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

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

61

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 190

UDISE Code of School : 1110101301

Province : Jammu

Districts : Poonch

Block of District : Surankote

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Middle

Name of School : Govt. GMS Lower Sangla

1.Total No. of students enrolled in the school? : 140

Total No. of students covered under Mid Day Meal Scheme : 140

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

15'x8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

2 cooking pot

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

62

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 191

UDISE Code of School : 0

Province : Jammu

Districts : Poonch

Block of District : Surankote

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : primary school dehriwala gunthal

1.Total No. of students enrolled in the school? : 34

Total No. of students covered under Mid Day Meal Scheme : 34

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

63

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 192

UDISE Code of School : 1110101514

Province : Jammu

Districts : Poonch

Block of District : Surankote

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School : Primary

Name of School : Govt Primary School Dakhana Chowana

1.Total No. of students enrolled in the school? : 50

Total No. of students covered under Mid Day Meal Scheme : 50

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

8 with 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

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

64

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 193

UDISE Code of School : 1110101617

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S BAFLIAZ

Type of School : Primary

Name of School : Primary school Surmadar

1.Total No. of students enrolled in the school? : 15

Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

No

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

65

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 194

UDISE Code of School : 1110101511

Province : Jammu

Districts : Poonch

Block of District : Surankote

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Primary

Name of School : Primary school pattian

1.Total No. of students enrolled in the school? : 24

Total No. of students covered under Mid Day Meal Scheme : 24

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

3 with 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

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

`Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

66

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 195

UDISE Code of School : 1110101305

Province : Jammu

Districts : Poonch

Block of District : Surankote

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : G/P/S Bhattan wala

1.Total No. of students enrolled in the school? : 14

Total No. of students covered under Mid Day Meal Scheme : 14

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsibility of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

No

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

67

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 196

UDISE Code of School : 1110100506

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : MS BEHRAMGALLA

Type of School : Primary

Name of School : PS kala kachora

1.Total No. of students enrolled in the school? : 19

Total No. of students covered under Mid Day Meal Scheme : 19

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 8 Having different size

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

68

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 197

UDISE Code of School : 1110101201

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S SURANKOTE

Type of School : Middle

Name of School : GMS.BESHTIDARA

1.Total No. of students enrolled in the school? : 94

Total No. of students covered under Mid Day Meal Scheme : 94

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

69

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 198

UDISE Code of School : 1110100504

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : MS BEHRAMGALLA

Type of School : Primary

Name of School : PS pringle

1.Total No. of students enrolled in the school? : 19

Total No. of students covered under Mid Day Meal Scheme : 19

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 4 with different size

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

`Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

70

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 199

UDISE Code of School : 1110101205

Province : Jammu

Districts : Poonch

Block of District : Surankote

School Educational Zone : Bufliaz

CRC : M/S SURANKOTE

Type of School : Middle

Name of School : MIDDLE SCHOOL SURANKOTE

1.Total No. of students enrolled in the school? : 100

Total No. of students covered under Mid Day Meal Scheme : 100

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

71

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 200

UDISE Code of School : 1110101103

Province : Jammu

Districts : Poonch

Block of District : Buflaiz

School Educational Zone : Bufliaz

CRC : M/S SURANKOTE

Type of School : Middle

Name of School : GOVT MS KHAITAN

1.Total No. of students enrolled in the school? : 40

Total No. of students covered under Mid Day Meal Scheme : 40

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 8x6 kitchen and store 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 tltal 45 utensils

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

72

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 201

UDISE Code of School : 1110101312

Province : Jammu

Districts : Poonch

Block of District : Surankote

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : GPS Upper Sangla

1.Total No. of students enrolled in the school? : 70

Total No. of students covered under Mid Day Meal Scheme : 70

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

4 no

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

73

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 202

UDISE Code of School : 1110101401

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School : High School

Name of School : Govt high school fazalabad

1.Total No. of students enrolled in the school? : 106

Total No. of students covered under Mid Day Meal Scheme : 106

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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 220kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 03

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

74

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 203

UDISE Code of School : 1110100205

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : M/S SALIAN

Type of School : Primary

Name of School : Upper Moori

1.Total No. of students enrolled in the school? : 30

Total No. of students covered under Mid Day Meal Scheme : 30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

NOT AVAILABLE

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

NO

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

75

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 204

UDISE Code of School : 1110101006

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : BONIGAM POSHANA

Type of School : Primary

Name of School : Govt . primary school Pannar Dogran

1.Total No. of students enrolled in the school? : 19

Total No. of students covered under Mid Day Meal Scheme : 19

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 Not

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Not

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Only two patelas

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

76

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 205

UDISE Code of School : 1110101302

Province : Jammu

Districts : Poonch

Block of District : Buflaiz

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : High School

Name of School : Govt High School Dara Sangla

1.Total No. of students enrolled in the school? : 107

Total No. of students covered under Mid Day Meal Scheme : 107

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 20 kg

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

77

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 206

UDISE Code of School : 1110101105

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : M/S SURANKOTE

Type of School : Middle

Name of School : Govt.Middle school upper khaitan

1.Total No. of students enrolled in the school? : 85

Total No. of students covered under Mid Day Meal Scheme : 85

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

78

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 207

UDISE Code of School : 1110100403

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS BEHRAMGALLA

Type of School : Primary

Name of School : Govt. PS Chaiee

1.Total No. of students enrolled in the school? : 18

Total No. of students covered under Mid Day Meal Scheme : 18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers, cooks and helper.

79

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 208

UDISE Code of School : 1110101405

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School : Middle

Name of School : Middle school bair

1.Total No. of students enrolled in the school? : 62

Total No. of students covered under Mid Day Meal Scheme : 62

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

Nil

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

80

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 209

UDISE Code of School : 1110101416

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School : Primary

Name of School : Primary school kattarian

1.Total No. of students enrolled in the school? : 20

Total No. of students covered under Mid Day Meal Scheme : 20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

81

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 210

UDISE Code of School : 1110101404

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School : Middle

Name of School : MS Bhatair

1.Total No. of students enrolled in the school? : 120

Total No. of students covered under Mid Day Meal Scheme : 120

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

82

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 211

UDISE Code of School : 1110100208

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Primary

Name of School : Tali Katha

1.Total No. of students enrolled in the school? : 24

Total No. of students covered under Mid Day Meal Scheme : 24

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

NO

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

83

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 212

UDISE Code of School : 1110100109

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Primary

Name of School : P/S Jabran Numberdaran

1.Total No. of students enrolled in the school? : 28

Total No. of students covered under Mid Day Meal Scheme : 28

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsibility of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

84

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 213

UDISE Code of School : 1110101616

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S BAFLIAZ

Type of School : Primary

Name of School : P/s Topi

1.Total No. of students enrolled in the school? : 18

Total No. of students covered under Mid Day Meal Scheme : 18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

85

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 214

UDISE Code of School : 1110100701

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : Bafliaz

Type of School : Middle

Name of School : Khait sanglani

1.Total No. of students enrolled in the school? : 122

Total No. of students covered under Mid Day Meal Scheme : 122

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

Plate 20 glass20

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

86

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 215

UDISE Code of School : 1110101408

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School : Primary

Name of School : Ps Chandra

1.Total No. of students enrolled in the school? : 25

Total No. of students covered under Mid Day Meal Scheme : 25

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

87

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 216

UDISE Code of School : 1110101209

Province : Jammu

Districts : Poonch

Block of District : SURANKOTE

School Educational Zone : Bufliaz

CRC : M/S SURANKOTE

Type of School : Primary

Name of School : GOVT. PRIMARY SCHOOL LOWER BEHASHTIDARA

1.Total No. of students enrolled in the school? : 32

Total No. of students covered under Mid Day Meal Scheme : 32

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system available in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vegetable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administration

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsibility of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.

No

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers, cooks and helper.

88

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 217

UDISE Code of School : 1110101203

Province : Jammu

Districts : Poonch

Block of District : SURANKOTE

School Educational Zone : Bufliaz

CRC : M/S SURANKOTE

Type of School : Primary

Name of School : GPS Naka Tradian SURankote

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?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

No

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

89

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 218

UDISE Code of School : 1110100804

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S SURANKOTE

Type of School : Primary

Name of School : Government primary school Dhara

1.Total No. of students enrolled in the school? : 37

Total No. of students covered under Mid Day Meal Scheme : 37

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 available

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

No

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

90

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 219

UDISE Code of School : 1110101306

Province : Jammu

Districts : Poonch

Block of District : Surankote

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : GPS chattitar

1.Total No. of students enrolled in the school? : 13

Total No. of students covered under Mid Day Meal Scheme : 13

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

No

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

91

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 220

UDISE Code of School : 1110101206

Province : Jammu

Districts : Poonch

Block of District : Surankote

School Educational Zone : Bufliaz

CRC : M/S SURANKOTE

Type of School : Middle

Name of School : Girls Middle School Surankote

1.Total No. of students enrolled in the school? : 84

Total No. of students covered under Mid Day Meal Scheme : 84

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.

No

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

92

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 221

UDISE Code of School : 1110101410

Province : Jammu

Districts : Poonch

Block of District : BUFFLIAZ

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School : Primary

Name of School : Primary School Bandhian

1.Total No. of students enrolled in the school? : 53

Total No. of students covered under Mid Day Meal Scheme : 53

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.

No

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

93

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 222

UDISE Code of School : 1110101208

Province : Jammu

Districts : Poonch

Block of District : SURANKOTE

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Primary

Name of School : Govt. Primary School Mohalla Khattana

1.Total No. of students enrolled in the school? : 18

Total No. of students covered under Mid Day Meal Scheme : 18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.

No

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

94

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 223

UDISE Code of School : 1110101114

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S SURANKOTE

Type of School : Primary

Name of School : p/s Muchaki Draba

1.Total No. of students enrolled in the school? : 19

Total No. of students covered under Mid Day Meal Scheme : 19

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

95

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for

engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned
by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 224

UDISE Code of School : 1110101412

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School : Primary

Name of School : Govt.GPS Dhangri

1.Total No. of students enrolled in the school? : 10

Total No. of students covered under Mid Day Meal Scheme : 10

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

96

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 225

UDISE Code of School : 1110100301

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Middle

Name of School : M/S Bhunikhait

1.Total No. of students enrolled in the school? : 60

Total No. of students covered under Mid Day Meal Scheme : 64

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

3

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

97

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 226

UDISE Code of School : 1110101112

Province : Jammu

Districts : Poonch

Block of District : Buflaiz

School Educational Zone : Bufliaz

CRC : M/S SURANKOTE

Type of School : Primary

Name of School : P.S Behkain

1.Total No. of students enrolled in the school? : 8

Total No. of students covered under Mid Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Demaged due to heavy rain

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 limited

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

98

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 227

UDISE Code of School : 1110101709

Province : Jammu

Districts : Poonch

Block of District : surankote

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Middle

Name of School : M S Gallaan

1.Total No. of students enrolled in the school? : 52

Total No. of students covered under Mid Day Meal Scheme : 52

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 10 litre

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

99

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 228

UDISE Code of School : 1110101419

Province : Jammu

Districts : Poonch

Block of District : Bufliaz Poonch

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School : Primary

Name of School : PS Chettimarg

1.Total No. of students enrolled in the school? : 58

Total No. of students covered under Mid Day Meal Scheme : 58

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

100

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 229

UDISE Code of School : 1110101905

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S SALIAN

Type of School : Middle

Name of School : Government Middle School Kumbli

1.Total No. of students enrolled in the school? : 52

Total No. of students covered under Mid Day Meal Scheme : 52

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsibility of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

25 plate, 1 no of 10 kg Tamia and 1 no of pressure cookers

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

101

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 230

UDISE Code of School : 1110100901

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : BONIGAM POSHANA

Type of School : Middle

Name of School : MS Boonigam

1.Total No. of students enrolled in the school? : 78

Total No. of students covered under Mid Day Meal Scheme : 78

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 only kitchen of size 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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,two big tubs pressure cooker,bucket,jug 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

102

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 231

UDISE Code of School : 1110101315

Province : Jammu

Districts : Poonch

Block of District : Surankote

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : Govt PS kuku wala sangla

1.Total No. of students enrolled in the school? : 22

Total No. of students covered under Mid Day Meal Scheme : 22

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 cooker presure1 rice cooker 1 rice spone1

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

103

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 232

UDISE Code of School : 1110100601

Province : Jammu

Districts : Poonch

Block of District : Bafilaiz

School Educational Zone : Bufliaz

CRC : M/S SALIAN

Type of School : High School

Name of School : High school mahra

1.Total No. of students enrolled in the school? : 76

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?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5 15,10,8,6,4kg

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

104

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 233

UDISE Code of School : 1110101102

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : M/S SURANKOTE

Type of School : Primary

Name of School : P/s manda

1.Total No. of students enrolled in the school? : 13

Total No. of students covered under Mid Day Meal Scheme : 13

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

105

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 234

UDISE Code of School : 1110101107

Province : Jammu

Districts : Poonch

Block of District : Bafliaz

School Educational Zone : Bufliaz

CRC : M/S SURANKOTE

Type of School : Middle

Name of School : Gms galyote

1.Total No. of students enrolled in the school? : 15

Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

`Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

106

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 235

UDISE Code of School : 1110101606

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S BAFLIAZ

Type of School : Primary

Name of School : GPS bufliaz left

1.Total No. of students enrolled in the school? : 21

Total No. of students covered under Mid Day Meal Scheme : 21

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

107

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 236

UDISE Code of School : 11101003002

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Middle

Name of School : MS Mohalla Qureshian

1.Total No. of students enrolled in the school? : 48

Total No. of students covered under Mid Day Meal Scheme : 48

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

108

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 237

UDISE Code of School : 1110101314

Province : Jammu

Districts : Poonch

Block of District : Surankote

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : P s mohalla katarian sangla

1.Total No. of students enrolled in the school? : 10

Total No. of students covered under Mid Day Meal Scheme : 10

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

109

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 238

UDISE Code of School : 1110101610

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S BAFLIAZ

Type of School : Middle

Name of School : Middle school chamrare

1.Total No. of students enrolled in the school? : 21

Total No. of students covered under Mid Day Meal Scheme : 21

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

110

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 239

UDISE Code of School : 1110101615

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : PS Upper Dandian

1.Total No. of students enrolled in the school? : 15

Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

111

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 240

UDISE Code of School : 1110101104

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Primary

Name of School : M.P.S.Chandراسي

1.Total No. of students enrolled in the school? : 26

Total No. of students covered under Mid Day Meal Scheme : 26

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Kitchen not available

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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.

Plate.26 Bucket.01 glass.02 juge 01 patella 01 archi 02

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

112

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 241

UDISE Code of School : 1110101501

Province : Jammu

Districts : Poonch

Block of District : Block Buflaiz poonch

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School :

Name of School : Govt.middle school Dandidhara

1.Total No. of students enrolled in the school? : 112

Total No. of students covered under Mid Day Meal Scheme : 112

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only pucca kitchan

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

`Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

113

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 242

UDISE Code of School : 1110101605

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S BAFLIAZ

Type of School : Middle

Name of School : MS SAWANI

1.Total No. of students enrolled in the school? : 37

Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

114

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 243

UDISE Code of School : 1110101609

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S BAFLIAZ

Type of School : Primary

Name of School : PS LOWER MASTAN DARA

1.Total No. of students enrolled in the school? : 4

Total No. of students covered under Mid Day Meal Scheme : 4

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 100kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES (20, 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

115

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 244

UDISE Code of School : 1110101614

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S BAFLIAZ

Type of School : Primary

Name of School : PS TILLA

1.Total No. of students enrolled in the school? : 20

Total No. of students covered under Mid Day Meal Scheme : 20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 100kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES (20, 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

116

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 245

UDISE Code of School : 1110101101

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Primary

Name of School : GIRLS HIGH SCHOOL DRABA

1.Total No. of students enrolled in the school? : 118

Total No. of students covered under Mid Day Meal Scheme : 118

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 100kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES (20, 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

117

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 246

UDISE Code of School : 1110101511

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School : Primary

Name of School : PS PATHAIN

1.Total No. of students enrolled in the school? : 5

Total No. of students covered under Mid Day Meal Scheme : 5

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES (20, 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

118

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 247

UDISE Code of School : 1110100801

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : Bufliaz

Type of School : Primary

Name of School : HS DHARA MOHRA

1.Total No. of students enrolled in the school? : 136

Total No. of students covered under Mid Day Meal Scheme : 136

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES (20, 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

119

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 248

UDISE Code of School : 1110100201

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Primary

Name of School : HS MURRAH

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?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES (20, 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

120

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 249

UDISE Code of School : 1110100303

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Primary

Name of School : PS MOHALLA MALIKAN

1.Total No. of students enrolled in the school? : 32

Total No. of students covered under Mid Day Meal Scheme : 32

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES (20, 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

121

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 250

UDISE Code of School : 1110100304

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Primary

Name of School : PS DEHRIAN

1.Total No. of students enrolled in the school? : 39

Total No. of students covered under Mid Day Meal Scheme : 39

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES (20, 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.)

LPG 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 teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

122

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 251

UDISE Code of School : 1110100305

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Primary

Name of School : PS GRANG BHATTA

1.Total No. of students enrolled in the school? : 23

Total No. of students covered under Mid Day Meal Scheme : 23

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

123

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 252

UDISE Code of School : 1110100404

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS BEHRAMGALLA

Type of School : Primary

Name of School : PS PARKOTE

1.Total No. of students enrolled in the school? : 15

Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers, cooks and helper.

124

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 253

UDISE Code of School : 1110100510

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS BEHRAMGALLA

Type of School : Primary

Name of School : PS YAVA

1.Total No. of students enrolled in the school? : 7

Total No. of students covered under Mid Day Meal Scheme : 7

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

125

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 254

UDISE Code of School : 1110100604

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S SALIAN

Type of School : Primary

Name of School : PS NAGAL BANI

1.Total No. of students enrolled in the school? : 34

Total No. of students covered under Mid Day Meal Scheme : 34

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

126

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 255

UDISE Code of School : 1110100703

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S BAFLIAZ

Type of School : Primary

Name of School : PS CHARANWALA KALLA

1.Total No. of students enrolled in the school? : 27

Total No. of students covered under Mid Day Meal Scheme : 27

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

`Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

127

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 256

UDISE Code of School : 1110100802

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : Bufliaz

Type of School : Primary

Name of School : MS SANKARI

1.Total No. of students enrolled in the school? : 50

Total No. of students covered under Mid Day Meal Scheme : 50

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

`Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

128

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 257

UDISE Code of School : 1110100805

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS BUFLIAZ

Type of School : Primary

Name of School : PS DANNA

1.Total No. of students enrolled in the school? : 40

Total No. of students covered under Mid Day Meal Scheme : 40

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

129

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 258

UDISE Code of School : 1110100902

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : BONIGAM POSHANA

Type of School : Primary

Name of School : PS KUNDAN

1.Total No. of students enrolled in the school? : 23

Total No. of students covered under Mid Day Meal Scheme : 23

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

130

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 259

UDISE Code of School : 1110100903

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS BEHRAMGALLA

Type of School : Primary

Name of School : PS HILL

1.Total No. of students enrolled in the school? : 23

Total No. of students covered under Mid Day Meal Scheme : 23

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

131

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 260

UDISE Code of School : 1110101002

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : BONIGAM POSHANA

Type of School : Primary

Name of School : PS NAKKA

1.Total No. of students enrolled in the school? : 16

Total No. of students covered under Mid Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

132

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 261

UDISE Code of School : 1110101003

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : BONIGAM POSHANA

Type of School : Primary

Name of School : PS MOHALLA LIMBAR DHARA

1.Total No. of students enrolled in the school? : 18

Total No. of students covered under Mid Day Meal Scheme : 18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 100kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

133

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 262

UDISE Code of School : 1110101113

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Primary

Name of School : PS PATHIAN

1.Total No. of students enrolled in the school? : 5

Total No. of students covered under Mid Day Meal Scheme : 5

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 100kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

134

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 263

UDISE Code of School : 1110101903

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S SALIAN

Type of School : Primary

Name of School : PS KANDI

1.Total No. of students enrolled in the school? : 41

Total No. of students covered under Mid Day Meal Scheme : 41

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

135

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 264

UDISE Code of School : 1110101907

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S SALIAN

Type of School : Primary

Name of School : PS HANDAL

1.Total No. of students enrolled in the school? : 65

Total No. of students covered under Mid Day Meal Scheme : 65

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 100kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

`Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

136

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 265

UDISE Code of School : 1110100101

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Primary

Name of School : MS TARARANWALI

1.Total No. of students enrolled in the school? : 53

Total No. of students covered under Mid Day Meal Scheme : 53

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

137

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 266

UDISE Code of School : 1110100102

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Primary

Name of School : GMS CHOWKI

1.Total No. of students enrolled in the school? : 68

Total No. of students covered under Mid Day Meal Scheme : 68

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

`Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

138

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 267

UDISE Code of School : 1110100103

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Primary

Name of School : MS UPPER TARARANWALI

1.Total No. of students enrolled in the school? : 83

Total No. of students covered under Mid Day Meal Scheme : 83

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

139

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 268

UDISE Code of School : 1110100106

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Primary

Name of School : PS KHAIT

1.Total No. of students enrolled in the school? : 33

Total No. of students covered under Mid Day Meal Scheme : 33

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

20plate 20glass 2big pote 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

140

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 269

UDISE Code of School : 1110100107

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Primary

Name of School : PS KHORIAN

1.Total No. of students enrolled in the school? : 43

Total No. of students covered under Mid Day Meal Scheme : 43

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Plate 20 glass20

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

141

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 270

UDISE Code of School : 1110100108

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Primary

Name of School : PS JABRI KUMMARAN

1.Total No. of students enrolled in the school? : 30

Total No. of students covered under Mid Day Meal Scheme : 30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Plate 20 glass20

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers, cooks and helper.

142

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 271

UDISE Code of School : 1110100206

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Primary

Name of School : PS NANOOR WALA

1.Total No. of students enrolled in the school? : 28

Total No. of students covered under Mid Day Meal Scheme : 28

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Plate 20 glass20

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

143

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 272

UDISE Code of School : 1110100211

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : MS TRARAN WALI

Type of School : Primary

Name of School : PS NABNA BAKRI

1.Total No. of students enrolled in the school? : 39

Total No. of students covered under Mid Day Meal Scheme : 39

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Plate 20 glass20

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

144

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 273

UDISE Code of School : 1110101402

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School : Primary

Name of School : HS WAND MANHASAN

1.Total No. of students enrolled in the school? : 100

Total No. of students covered under Mid Day Meal Scheme : 100

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Plate 20 glass20

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

145

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 274

UDISE Code of School : 1110101407

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School : Primary

Name of School : PS ISLAMABAD

1.Total No. of students enrolled in the school? : 15

Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Plate 20 glass20

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

146

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 275

UDISE Code of School : 1110101409

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School : Primary

Name of School : PS SAYEED BALKI

1.Total No. of students enrolled in the school? : 9

Total No. of students covered under Mid Day Meal Scheme : 9

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Plate 20 glass20

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

147

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 276

UDISE Code of School : 1110101411

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School : Primary

Name of School : PS POTHIAN

1.Total No. of students enrolled in the school? : 38

Total No. of students covered under Mid Day Meal Scheme : 38

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Plate 20 glass20

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

148

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 277

UDISE Code of School : 1110101414

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School : Primary

Name of School : PS UPPER BAIR

1.Total No. of students enrolled in the school? : 27

Total No. of students covered under Mid Day Meal Scheme : 27

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Plate 20 glass20

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

`Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

149

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 278

UDISE Code of School : 1110101415

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School : Primary

Name of School : PS LOWER BAIR

1.Total No. of students enrolled in the school? : 28

Total No. of students covered under Mid Day Meal Scheme : 28

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Plate 20 glass20

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

150

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 279

UDISE Code of School : 1110101418

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : 18

Type of School : Primary

Name of School : PS MANJADHAR

1.Total No. of students enrolled in the school? : 9

Total No. of students covered under Mid Day Meal Scheme : 9

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Plate 20 glass20

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

`Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

151

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 280

UDISE Code of School : 1110101420

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School : Primary

Name of School : PS MOH QURESHIAN

1.Total No. of students enrolled in the school? : 19

Total No. of students covered under Mid Day Meal Scheme : 19

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Plate 20 glass20

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

152

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 281

UDISE Code of School : 1110101503

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : WANDMANHASAN

Type of School : Primary

Name of School : MS MOHALLA SHEIKHAN

1.Total No. of students enrolled in the school? : 44

Total No. of students covered under Mid Day Meal Scheme : 44

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Plate 20 glass20

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

153

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 282

UDISE Code of School : 1110101701

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : HSS GUNTHAL

1.Total No. of students enrolled in the school? : 110

Total No. of students covered under Mid Day Meal Scheme : 110

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 100kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Plate 20 glass20

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

154

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 283

UDISE Code of School : 1110101703

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : GMS PATTAN

1.Total No. of students enrolled in the school? : 45

Total No. of students covered under Mid Day Meal Scheme : 45

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 100kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Plate 20 glass20

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

`Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

155

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 284

UDISE Code of School : 1110101705

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : PS S SADIQ KHAN

1.Total No. of students enrolled in the school? : 25

Total No. of students covered under Mid Day Meal Scheme : 25

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 100kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Plate 20 glass20

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

156

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 285

UDISE Code of School : 1110101707

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : PS CHINARWALA

1.Total No. of students enrolled in the school? : 17

Total No. of students covered under Mid Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 100kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Plate 20 glass20

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

157

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 286

UDISE Code of School : 1110101202

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S SURANKOTE

Type of School : Primary

Name of School : GPS BAGHWALI

1.Total No. of students enrolled in the school? : 15

Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 100kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Plate 20 glass20

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

158

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 287

UDISE Code of School : 1110101307

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : PS MALHOTI

1.Total No. of students enrolled in the school? : 17

Total No. of students covered under Mid Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Plate 20 glass20

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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

`Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

159

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 288

UDISE Code of School : 1110101308

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : PS GUJJAR NAR

1.Total No. of students enrolled in the school? : 15

Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 100kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 60 items of different sizes including glass plates 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

160

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 289

UDISE Code of School : 1110101309

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : PS KUMMARAN

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?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 100kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 60 items of different sizes including glass plates 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

161

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 290

UDISE Code of School : 1110101311

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : PS NESARA

1.Total No. of students enrolled in the school? : 8

Total No. of students covered under Mid Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 100kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 60 items of different sizes including glass plates 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

162

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 291

UDISE Code of School : 1110101313

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : MS CHINI WALA

1.Total No. of students enrolled in the school? : 51

Total No. of students covered under Mid Day Meal Scheme : 51

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 100kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 60 items of different sizes including glass plates 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

163

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 292

UDISE Code of School : 1110101317

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : PS KALSI

1.Total No. of students enrolled in the school? : 24

Total No. of students covered under Mid Day Meal Scheme : 24

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 100kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 60 items of different sizes including glass plates 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers, cooks and helper.

164

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 293

UDISE Code of School : 1110101318

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : PS KHABAL WALA

1.Total No. of students enrolled in the school? : 27

Total No. of students covered under Mid Day Meal Scheme : 27

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 100kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 60 items of different sizes including glass plates 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

165

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 294

UDISE Code of School : 1110101319

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : PS CHASHIMA NAR

1.Total No. of students enrolled in the school? : 29

Total No. of students covered under Mid Day Meal Scheme : 29

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 100kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 60 items of different sizes including glass plates 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

166

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 295

UDISE Code of School : 1110101708

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : 34

Type of School : Primary

Name of School : PS USTADAN

1.Total No. of students enrolled in the school? : 16

Total No. of students covered under Mid Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 60 items of different sizes including glass plates 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

167

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 296

UDISE Code of School : 1110101711

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : PS BAGLA

1.Total No. of students enrolled in the school? : 33

Total No. of students covered under Mid Day Meal Scheme : 33

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 60 items of different sizes including glass plates 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

168

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 297

UDISE Code of School : 1110101713

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : PS DARZIAN

1.Total No. of students enrolled in the school? : 22

Total No. of students covered under Mid Day Meal Scheme : 22

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer
concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram
under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents
and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and
Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 60 items of different sizes including glass plates 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are actively involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

169

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 298

UDISE Code of School : 1110101715

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : GMS LOWER SANGLA

Type of School : Primary

Name of School : PS BANDIAN KALSAN

1.Total No. of students enrolled in the school? : 39

Total No. of students covered under Mid Day Meal Scheme : 39

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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 INSPECT DAILY. YES ROUTINED ENTRY IS MANTAINED

5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 60 items of different sizes including glass plates 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes SMC are activityely involve in the MDM

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

`Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

170

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Some mother are actively involve
in the prepration of meals

10(ii). What are the mechanisms for monitoring the scheme?

ZEO/CEO/DIET/ and JD

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No, but DIET Principal has been doing
monitoring of MDM Scheme.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes Register of University has been assigned

by the duty of Social Audit of MDM Scheme.

Data Captured as per the Compliance of W.P No.618 of 2013 for Zone Bufliaz in Poonch

SNO : 299

UDISE Code of School : 1110100702

Province : Jammu

Districts : Poonch

Block of District : Bufliaz

School Educational Zone : Bufliaz

CRC : M/S BAFLIAZ

Type of School : Primary

Name of School : PS SEASONAL SANGALANI

1.Total No. of students enrolled in the school? : 57

Total No. of students covered under Mid Day Meal Scheme : 57

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food Grains are transported by CAPD Deptt.

And made available at Govt. Depot./Fair price shop nearest to the school

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle, THROUGH HORSE, LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the guidelines of scheme

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutrition meal is served

in the school and there is no way of measuring calaoforic value ingredients

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systeme availbale in the school

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

It is planned by the District Officer

concerned there is prescribed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes vageatable 50 gram and Dal 20 Gram

under PS 75 gram and 30 gram under UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

NO

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by head of the institute, any parents

and local administartion

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes responsiblity of MDM Incharge and

Cook cum Helper

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

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4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not on daily bases and register

entry is 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?

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5(i). Whether school/centre has pucca kitchen cum store as 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 12*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food 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 plastic container of 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 60 items of different sizes including glass plates 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

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan to train teacher and
organiser cook cum helper

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

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Yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

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8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

^Cook Cum Helper engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No Involvement of NGO

8(iii). Total No. of Organizers,cooks and helper.

171

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No Involvement of NGO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes as per norms remuneration

given 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/DDO is responsible for
engagement of CCH

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

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by the duty of Social Audit of MDM Scheme.